

NEW YEAR'S EVE 3-COURSE DINNER

\$175 per person \$80 per child 12-17

\$40 per child 4-11 Free under 4 [plus tax & gratuity]

5:00 — 10:00pm Seatings. Dressy casual, no jeans please.

AMUSE BOUCHE

Winter Green Salad GF N V

hazelnut, feta, champagne vinaigrette

FIRST

Cauliflower Velouté GF V

point Reyes blue cheese, crispy brussels sprouts

Chilled Seafood Trio GF S

freshly shucked oysters, crab salad, poached shrimp

Beet-cured Salmon GF

watercress salad, citrus, labneh

Tuna Crudo N

pistachio, chili, ponzu

Smoked Venison Tataki N

cucumber, orange, toasted sesame dressing

Steak Tartar GF

cornichon, egg, gaufrette potato

SECOND

Agnolotti V

mushroom, parmesan fonduta, truffle

Seared Scallops GF S N

celeriac, apple, hazelnut

New Jersey Lobster S

newberg, tarragon, velouté

Salmon

lentil, asparagus, mustard velouté

Pork Tenderloin GF

tomato-braised chickpea, prosciutto, chimichurri

Cavatelli Stroganoff

braised short rib, mushroom, crème fraîche

Eye of the Rib GF

charred broccoli, potato, red wine jus

Dessert will be served in the Rotunda

V Vegetarian

GF Gluten Free

S Contains Shellfish

N Contains Nuts or Seeds