



New Year's Eve Dinner Menu

Wednesday, December 31st 2025

Dinner Menu \$195 per person

Fresh Black Truffle \$69 per person

50% Off All Bottles of Wine Under \$250

Caviar Toast Points* & Stone Fruit Brie

Velouté Parmentier
seasonal winter truffle

Avocado Nest
vegan feta mousse, cucumber,
tamarind coulis & cilantro mint chutney

Filet Mignon*
bok choy confit, pommes fondue

or

Scallop*
celeriac purée, saffron jus lié, pickled radish

or

Japanese Green Curry
radish, garbanzo, tomato petals, roasted cauliflower

Roasted Pineapple
basil infused sugar, vanilla bean cream, gold leaf

Managing Director + Executive Chef Pawan Pinisetti
20% service charge and 9% tax will be added to all pricing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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