

2026

NEW YEAR

Special Menu

FIRST COURSE

Baked Brie en Croûte

Warm brie wrapped in golden pastry, filled with raspberry-almond purée, served with cranberry & hazelnut crackers and fresh raspberries

Supplement:
Caviar Service | 1oz +125
Blinis, chives, crème fraîche

SECOND COURSE

Shrimp Cocktail

House-poached colossal shrimp, lemon wedge, choice of classic cocktail sauce or Bang Bang sauce

MAIN COURSE

Red Wine-Braised Beef Short Rib

Creamy polenta, tri-color carrots, balsamic-glazed mushrooms

Vegetarian Alternative:
Balsamic-Glazed Mushrooms
Creamy polenta, tri-color carrots

DESSERT

White Chocolate Cheesecake

Seedless raspberry purée, dark chocolate crumb base