

# 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