

2026

NEW YEAR

Special Menu

FIRST COURSE

Citrus & Burrata

Blood orange, Cara Cara orange, whipped burrata,
fennel, pistachio, aged balsamic

Supplement:

Caviar Service | 1oz +125

Blinis, chives, crème fraîche

SECOND COURSE

Tuna Poke

Ponzu, chili oil, plantain, sesame

MAIN COURSE

Grilled Filet Mignon

Purple potato purée, broccolini, peppercorn sauce

– OR –

Lobster Bucatini

Tomato, lemon zest, black truffle

DESSERT

Triple Chocolate Mousse

Valrhona dark, milk, and white chocolate, cocoa nib