

Cheers to the **NEW YEAR**



A JAZZY NEW YEAR'S EVE GALA
SATURDAY, DECEMBER 31 IN THE MAIN DINING ROOM

FIRST COURSE

choice of one

LOBSTER SOUP

chive infused potato crisp, lemon crema, caviar

ANCIENT GRAIN SALAD

farro, arugula, radicchio, grapefruit, fennel,
dried apricots, sage-citrus vinaigrette

SECOND COURSE

choice of one

ROASTED LAMB LOIN

hazelnut butter, roasted blackberry,
buttermilk gelée, parsley

TUNA TATAKI

moroccan spiced couscous, preserved lemon,
fennel, pine nuts, cured olives, saffron sabayon

THIRD COURSE

choice of one

PAN-ROASTED QUAIL

braised beans, vanilla tarragon jus,
chargrilled lion's mane mushroom

DIVER SCALLOP

truffled cauliflower, roasted beet, pea velvet,
toasted red pepper crumble

NEW YORK STRIP

lobster mac and cheese, caramelized carrot,
brown butter hollandaise

FOURTH COURSE

DECONSTRUCTED BLACK FOREST

white chocolate panna cotta

\$165++ PER ADULT, \$80++ PER CHILD AGED 6-12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

4-COURSE PRIX FIXE MENU

Subject to tax and 20% service charge. Menu subject to
change without notice.

12.30.22