



New Year's Eve Dinner

December 31st 5pm - 9pm

Oysters and Pearls

3 Oysters on the Half Shell, Champagne Mignonette, Pomegranate Essence, Caviar
\$15

Dry Age New York Strip and Scallops

Roasted Fennel Whipped Potatoes, Butternut Squash Puree, Petite Winter Vegetables, Squid Ink
Tapioca Pearl Cracker, Demi
\$50

Chocolate and Pomegranate Celebration

Dark and Milk Chocolate Mousse, Pomegranate Gelee, Pistachio Caramel Crumble, Meringue,
Orange Curd, Pomegranate Seeds
\$15

3 Course Prix Fixe

\$65 Per Person