



New Year's Eve Dinner

December 31st 5pm - 10pm

Three Course Prix Fixe

\$85 Per Person

Individual Courses Available at Menu Price

Oysters on the Half Shell

3 Oysters on the Half Shell, Champagne Mignonette,
Pomegranate Essence

\$15

Dry Age New York Strip and Scallops

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

\$65

Chocolate and Pomegranate Celebration

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

\$15