



2025 New Year's Eve Menu

Starters

Beet Carpaccio ^{GF|V|Δ}

Arugula, Smoked Vanilla Mousse,
Pistachio Gremolata, Crispy Shallots

Mushroom Kale Caldo ^{GF}

Pinto Beans, Tomato, Linguica

Kale Salad ^{GF|V|Δ}

Pearled Couscous, Butternut Squash,
Pomegranate Seeds, Feta, Pine Nuts,
Citrus Vinaigrette

Entree

Salt & Herb Crusted Prime Rib ^{GF}

Garlic-Scallion Mashed Potatoes,
Green Bean Almandine,
Bone Marrow-Horseradish Butter

Osso Bucco ^{GF}

Goat Cheese Polenta, Mushrooms, Kale,
Blueberry Gastrique

Pan Seared Halibut ^{GF}

Corn Humita, Cuban Spiced Potatoes,
Broccolini, Chimichurri

Sweet Potato Curry ^{GF|V|Δ}

Basmati Rice, Soft Herbs, Crispy Chick
Peas, Pomegranate Seeds

Desserts

Cappuccino Mousse Trifle ^V

Brownie Bites, Maple Whipped Cream

Cherry Almond Cake ^V

Vanilla Whipped Cream, Candied Orange

Saffron Ginger Spice Cake ^{GF|V|Δ}

Vegan Caramel Sauce

Butter Pecan Bread Pudding ^V

Vanilla Ice Cream, Burnt Honey
Caramel

\$70.00 Adult, \$40.00 Kids 2-12

(Separate kid's menu also available)

GF - can be gluten free V - can be vegetarian Δ - can be vegan