

NYE '24

APPETIZER

Please choose one of the following

Prosciutto & Burrata

Pistachio, arugula, blood orange vinaigrette

Freshly Shucked Oysters

Yuzu, smoked onion, tobiko

Roasted Scallop

Vadouvan beurre blanc, fennel mostarda, granny smith apples, smoked trout roe

MAIN COURSE

Please choose one of the following

Roasted Duck Breast

Cacio pepe risotto, asparagus, pickled cherry

Pan Seared Tenderloin

Madeira sauce, truffle pomme purée, swiss chard

Miso Glazed Sablefish

Hot & sour broth, mirepoix, maitake mushrooms

Double Cream Brie Stuffed Potato Gnocchi

Sage, brown butter, garlic scape

DESSERT

Please choose one of the following

Gianduja Chocolate Mousse

Candied cashews & hazelnuts, chantilly, raspberry

“Banana Cream” French Toast

Banana brûlée, white chocolate sorbet, rum syrup



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COCKTAILS

Classic Martini \$14 (2.5oz)

Beefeater gin or Absolut vodka,
dry vermouth, olive or lemon zest

Modern Martini \$14 (2.5oz)

Beefeater gin, dry vermouth,
Tio Pepe fino sherry, St. Germain,
lemon zest

Freezer Martini \$16 (2.5oz)

Ford's gin, dry vermouth, lemon zest (frozen)

Espresso Martini \$15 (2oz)

Absolut vodka, Kahlua, cold brew, sugar

CHAMPAGNE AND SPARKLING WINE

Mumm Napa Brut Champagne, FR

\$25 (5oz)

\$95 (750ml)

Segura Viudas Cava, ES

\$12 (5oz)

\$60 (750ml)

Dom Perignon Champagne, FR

\$450 (750ml)

All prices shown do not include applicable taxes.



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