



# NEW YEAR'S EVE 2025

## NEW YEAR'S EVE SPECIALTY BOTTLED WINES

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please note we have limited quantities of these wine selections

### **CYGNUS ALBIREO CAVA BRUT RESERVA BRUT / SPAIN**

blend of xarel-lo, parrellada, macabeo; fresh apple and pear notes, minerality, fine bubbles, and savory complexity from aging on lees; crisp and balanced taste with floral hints 53

### **POGGIO COSTA PROSECCO ROSÉ / ITALY**

expertly cultivated on sun-drenched vineyards; refreshing, crisp white peach, subtle wild berries and bright fresh raspberries; light pink floral notes 47

### **MONTE XANIC CHENIN BLANC 2022 / MEXICO**

crisp and aromatic, bursting with pineapple, quince, peach, citrus zest, and orange blossom; fresh, mineral-driven palate with bright acidity; a smooth texture, and a clean finish 55

### **ARTESANO ORGANIC WHITE MALBEC 2023 / ARGENTINA**

crisp, refreshing, pale-colored; aromas of green apple, citrus, white peach, and minerals, and flavors of lime, pear, and melon, with bright acidity and a dry, vibrant finish 50

### **VIÑA OTANO MATURANA RED 2019 / SPAIN**

dark cherry and plum flavors layered with hints of spice, leather, and earth; Smooth tannins and balanced acidity provide depth, while a long, savory finish 60

### **CHATEAU DES ARNAUD BORDEAUX MERLOT 2021 / FRANCE**

fruity, well-balanced red wine with deep ruby hues; aromas of black fruits (cherry, plum, currant), hints of spice or oak; round, silky tannins and a smooth, elegant finish 51



# NEW YEAR'S EVE MENU 2025

select one from each course / includes cava toast and favors / 75 early seating / 95 main seating

early seating - reservations made before 8pm (maximum of 2 hours) - 75 per menu

main seating - reservations 8pm and later (no time limit) + includes live dj - 95 per person

WE WILL ACCOMMODATE ANY GUESTS WITH DIETARY RESTRICTONS, PLEASE NOTIFY YOUR SERVER

## AMUSE BOUCHE

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make one selection

**MUSHROOM NAPOLEON** oyster mushroom mousse between layers of golden puff pastry

**CHARCUTERIE SKEWER<sup>GF</sup>** aged prosciutto, fresh mozzarella, grape

## SALAD COURSE

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make one selection

**ASPARAGUS SALAD<sup>GF</sup>** white and green asparagus, cherry tomato, caramelized onion, arugula, herbed ricotta, lemon vinaigrette

**SEAFOOD SALAD<sup>GF</sup>** poached shrimp, calamari and mussels, red pepper and olive, gently marinated in citrus, olive oil, and smoked paprika.

**MANCHEGO CAESAR** romaine lettuce, croutons, house caesar dressing, shredded manchego

**ROASTED BEET SALAD<sup>GF</sup>** red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette

## MAIN COURSE

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make one selection

**GRILLED SIRLOIN<sup>GF</sup>** grilled top sirloin, asparagus spears, yukon gold potato and truffle purée, green peppercorn sauce

**BEEF SHORT RIBS<sup>GF</sup>** red wine braised short ribs au jus, grits, broccolini

**BAKED SOLE ROULETTE<sup>GF</sup>** baked sole filet rolled with seasoned maryland crab, kale, red pepper, sautéed squash and zucchini, creamy tarragon sauce

**BARRAMUNDI ALMONDINE<sup>GF</sup>** grilled barramundi, toasted almond, lemon-herb butter, kale, garlic

**OYSTER MUSHROOM RAGU<sup>GF</sup>** bella vita farm oyster mushrooms, onion, celery, tomato and lentil over creamy polenta

## SHARED SIDES FOR THE TABLE

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side dishes for the entire table to enjoy

**BRUSSELS SPROUTS<sup>GF</sup>** fried brussels sprouts, bacon (optional), smoked paprika aioli

**SMASHED FRIED POTATOES<sup>GF</sup>** twice-fried, smashed pee wee potatoes, feta crumbles, bacon (optional), scallions

**CHEDDAR MAC AND CHEESE** pasta shells, white cheddar cream sauce

**DINNER ROLLS** freshly baked dinner rolls with whipped butter

## DESSERT COURSE

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make one selection

**APPLE PIE** baked apple pie, vanilla ice cream, rich caramel sauce

**TRES LECHES CAKE** sponge cake soaked in three creams; cream cheese frosting, strawberry

**VANILLA CREME BRULÉE<sup>GF</sup>** classic creamy custard, torched sugar crust, luxardo cherry

**CHOCOLATE COOKIE SKILLET** skillet-baked chocolate chip cookie, vanilla ice cream, chocolate