

NEW YEARS EVE MENU

Thursday December 31st, 2026 | 5pm - 9pm

\$135 Per Person
Plus Tax and Gratuity

AMUSE BOUCHE

Nantes Carrot Soup
caviar, whipped creme fraiche

APPETIZER

choice of...

Deep Sea Red Crab Salad
pickled avocado, crispy rice cracker,
gypsy pepper vinaigrette

Seared Diver Scallop
roasted fennel, koji cream, basil oil

Oyster and Caviar
champagne sabayon, pickled rhubarb

ENTREES

choice of...

Seafood Grill
kauai prawn, hokkaido scallop,
salt spring mussels, dungeness crab toast,
vadouvan curry billi bi

Roasted Half Chicken
house made focaccia panzanella,
grilled chicories, mushroom hunter sauce

Truffle Rabbit Pappardelle
roasted squash, castelvetrano olive,
calabrian chili, madeira demi

Smoked Bison Rib Eye
citrus honey braised carrots, potato and
roasted garlic pave, bearnaise

DESSERT

choice of...

Basque Style Lemon Cheesecake
pecan praline ice cream

Chocolate Lava Cake
toasted marshmallows, graham cracker,
vanilla ice cream

Chocolate Chip Cookies
choice of ice cream

KIDS MENU

choice of...

Petit Filet
Seared Salmon
Roasted Chicken
Mac and Cheese

Each kids item is served with grilled
broccolini, plus a choice of potato puree
or crisscut fries.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

GF gluten free, SF shellfish free, DF dairy free, NF nut free, VG vegan, (v) = vegan option available