

**December 31, 2024**

**New Year's Eve**  
**\$129 Per Person**

Please select one item from each of the four courses.

**House Baked Bread, Butter, Smoked Fleur de Sel**

**First Course**

**Artichoke Velouté, Preserved Truffle, Lemon, Reggiano**

**Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli**

**Zarzuela, Shrimp, Dayboat Scallops, Mussels, White Wine, Fennel, Tomato, Pernod**

**Wood Grilled Bluefin Tuna, Piquillo Pepper, Fennel Pollen, Niçoise Olives, Saffron Emulsion**

**Second Course**

**Baguette, Jamón Serrano, Jamón Ibérico Butter**

**Endive, Pears, Walnuts, La Peral, Dijon Vinaigrette**

**Mesclun Greens, Fines Herbes, Idiazabal, Lemon Vinaigrette**

**Third Course**

**Pan Roasted Rockfish, Sautéed Spinach, Morel Mushroom Vin Blanc**

**Wood Grilled NY Strip Steak, Pommes Frites, Dijon, Sauce Au Poivre**

**Oyster Mushroom Fricassée, Piquillo Peppers, Butternut Squash, Black Garlic Emulsion**

**Duck Leg Confit, Root Vegetable Purée, Pearl Onions, Sautéed Swiss Chard, Calvados Jus**

**Dessert**

**Coconut Cake, Lemon Curd, Marshmallow, Cherries**

**Chocolate Silk Pie, White Chocolate Espresso Anglaise, Cocoa Nib Brittle**

**Walnut Toffee Dacquoise, Cinnamon Swiss Buttercream, Ganache, Caramel**

