



New Year's Eve Menu

PRIX FIXE
\$99 per person

First Plates (choose one)

WINTER RAINBOW PANZANELLA  | *baby kale, pickled red onions, roasted squash & Brussels sprouts, shaved Parmesan, focaccia croutons, champagne vinaigrette*

BISQUE DE FRUIT DE MER | *crème fraîche, chive*

POTATO GNOCCHI | *pancetta, watercress, Manchego, habanero bacon jam*

FALAFEL FRITTER  | *sweet balsamic reduction, pine nuts, Aleppo pepper, honey*

In Between

LEMON RASPBERRY SORBET   | *fresh mint*

Big Plates (choose one)

FILET MIGNON*  | *center-cut Angus, Boursin whipped potatoes, broccolini, lobster bearnaise*

HALIBUT  | *black trumpet Himalayan rice, roasted medley carrots, rouille, fennel beet slaw*

STUFFED CHICKEN SALTIMBOCA  | *airline chicken, prosciutto, fontina, spinach, garlic velouté, broccolini, champagne risotto*

BUTTERNUT SQUASH MEZZALUNA  | *asparagus, black trumpet mushroom, pecorino Romano, Marsala cream*

Desserts (choose one)

CRÈME BRULÉE | *pound cake croutons, fresh strawberries, Chantilly cream*

SALTED CARAMEL CHEESECAKE | *caramel tuile, whipped cream*

CHOCOLATE TORTE  | *fresh raspberries*

Reservations required, 888.581.9891

Kid's menu also available.

Serving from 5pm to 11pm

*May be cooked to order. The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness. Deep-fried items may contain trace allergens. Please tell your server of any known food allergies.

 Peak Performance item

 Gluten-free item