New Year's Eve Menu

PRIX FIXE
$109 per person

First Plates (choose one)

WINTER HARVEST KALE | *baby kale, shaved Brussels sprouts, pickled red onions, roasted squash, toasted pepitas, maple pomegranate vinaigrette*

BISQUE DE FRUIT DE MAR | *crème fraiche, chive*

MEDITERRANEAN GNOCCHI | *roasted tomato, olives, feta, micro arugula*

OYSTER ROCKEFELLER | *smoked bacon, spinach, truffle cream*

In Between

LIMONCELLO SORBET | *fresh mint*

Big Plates (choose one)

MANHATTAN* | *center-cut Angus, Boursin whipped potatoes, asparagus, Gulf shrimp Oscar*

DIVER SCALLOPS | *pancetta squash risotto, charred broccolini, sweet pepper pesto, pickled apple radish slaw*

SMOKED DUCK WELLINGTON | *duck breast, local mushroom duxelles, broccolini, parsnip puree, Madeira reduction*

RICOTTA SPINACH MEZZALUNA | *asparagus, wild mushrooms, pecorino Romano, Marsala cream*

Desserts (choose one)

CRÈME BRULEE | *champagne raspberries, mint*

TIRAMISU CHEESECAKE | *lady fingers, cocoa*

CHOCOLATE TORTE | *blood orange reduction*

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