

NYE 2025

9:00 PM Seating

\$145 per person without wine pairing: not including tax or gratuity

\$ 205 per person with wine pairing: not including tax or gratuity

Amuse Bouche

1ST Course: Choice of:

Escargot a La Bourguignonne: Served In Shell, Parsley, Garlic Butter

Vol au Vent: Black Truffles, Chanterelles, Porcini Bechamel

2nd Course: Choice of:

Beet Salade: Beet Ravioli, Goat Cheese, Frisee

Nantucket Bay Scallops Crudo: Served In Shell, Apple Coriander, Vinaigrette Lemon Puree

3rd Course: Choice of

Halibut Dieppoise: Lobster, Glazed Root Vegetables, Chervil

Beef Rossini: Brioche, Foie Gras, Truffle Sauce, Potatoes Puree

Magret de Canard: Confit Duck, Parisian Gnocchi, Braised Leeks, Roasted Mushrooms

4TH Course: Choice of

Grand Marnier Souffle

Foie Grass Semifreddo: Pear Balsamic Reduction, Pistachios, Coco Nibs- Dragée

Chocolate Pot de Creme