

2025

20  
TWENTY

NEW YEAR'S EVE  
DINNER

four course experience

HAMA HAMA OYSTER

Cucumber Granite, Charred Lime, Pickled  
Fresno

OR

DIVER SCALLOP

Salsify Puree, Endive Marmalade, Caper  
Vinaigrette

OR

CAULIFLOWER BISQUE

Fried Leeks, White Truffle Oil



MAINE LOBSTER

Pistachio, Pumpkin Gnocchi, Ginger, Beets

OR

WAGYU BEEF

'Chicken' Fried Shortrib, Bone Marrow Potato  
Puree, White Gravy

OR

ROASTED BEET RISOTTO

Chanterelle, Parsnip, Cashew, Kale



MASCARPONE MOUSSE CHEESECAKE

Honey, Mandarin, Tuile



MIGNARDISE

175 per adult