

Happy New Year

Wednesday December 31st, 2025

FIRST

Maine Lobster, winter citrus, black beans, frisee, avocado, chorizo crumble
Foie Gras Torchon, chestnut financier, asian pear, endive, bacon-cider gastrique
Seared Kanpachi, cucumber, winter radish, shitake, nori, dashi vinaigrette
Roasted Beet Salad, fennel, pistachio, ricotta salata, pomegranate, saba

SECOND

Butter Poached Turbot, sunchoke, matsutake, pinenuts, oyster & caviar jus
Spinach & Ricotta Gnudi, chanterelles, soppressata, white truffle, "aigo boulido"
Spaghetti "Carbonara", pancetta, leeks, farm yolk, parmesan, winter black truffle
Octopus, kimchi, daikon, beech mushroom, peanut, ginger-chili glaze

THIRD

Halibut, shellfish, fregola sarda, tomato-herb pesto, lobster & fennel brodetto
Cervena Venison Loin, spaetzle, sweet potato, brussel leaves, pecan, huckleberry
Duroc Pork Tenderloin & Belly, farro, honeynut squash, radicchio, port cherries, hazelnut
Beef Tenderloin, pommes dauphinoise, little gem, buttermilk, creminis, sauce rossini

DESSERT

Prosecco Semifreddo, raspberry, almond, prosecco granita, raspberry sorbet
Mocha Bomboloni, espresso diplomat cream, dark chocolate crèmeux, chocolate-espresso gelato
Brown Sugar-Bourbon Cheesecake, brown sugar streusel, shortbread, bourbon ice cream
Assortment of ice creams & sorbets

* some menu items may be subject to change, based on availability *

20% gratuity will be added to the check

four courses; \$179 per person – one choice per course