

Jireworks Over the Potomac - New Year's Eve Party

Ring in the New Year wiff Elegance and Style!

Purchase Experience via OpenTable

New Year's Eve Juncheon

12 – 3 PM | \$75 per person (+ tax & gratuity)

Free-flowing Ruffino Prosecco & Rosé Executive Chef Thomas Crenshaw's Three-Course Dinner

Smart Casual or Festive Attire | All Ages

Fireworks at Dusk

4:30 - 7:30 PM | \$125 per person (+ tax & gratuity)

Free-flowing Ruffino Prosecco & Rosé Executive Chef Thomas Crenshaw's Three-Course Dinner Taittinger Champagne Toast & Fireworks Display at Dusk Open Access to the Terrace & Balcony

Smart Casual or Cocktail Attire | All Ages

Fireworks at Midnight

8:30 PM - 12:30 AM | \$200 per person (+ tax & gratuity)

Free-flowing Ruffino Prosecco & Rosé Executive Chef Thomas Crenshaw's Three-Course Dinner Moët Champagne Toast & Fireworks Display at Midnight Open Access to the Terrace & Balcony

Cocktail or Black-tie Attire | 21 and Over

This is a non-refundable ticketed Experience. Tables are assigned at the time of purchase.

We cannot guarantee the City of Alexandria will put on the fireworks display.

The Beverages menu will be available for purchase.

Lunch & Dinner menus will not be available.



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Chef Thomas Crenshaw's Three-Course Dinner

guest chooses one per course

First Course

Oysters on the Half Shell S | GF champagne mignonette

Lobster Bisque S

Seared Scallop & Langostino S | GF split herb cream/spiced beurre monte

Short Rib Cannelloni asparagus/veal jus/mirepoix/parmesan foam

Cauliflower Fritters V+ wilted tuscan kale/aji amarillo & harissa sauces

Second Courge

Lobster Risotto S | GF saffron risotto/asparagus/lobster nage/coral tuile

Beef Wellington

mushroom duxelles/red wine demi-glace/potato purée/roasted

Porcini-Cocoa Dusted Duck Breast GF duck confit crisps/creamy polenta/roasted trumpet mushroom/ carrots/parsnip puree/porcini duck sauce

Crispy Wild Mushroom Risotto Cakes V+ | GF broccoli raab/wilted tuscan kale/mushroom demi-glace

Third Course

Milk Chocolate Mousse Cake raspberry sauce/espresso crema

Passionfruit Trifle V

layers of white chocolate passionfruit mousse/cinnamon lady fingers/ passionfruit gelee/aerated white chocolate

> Walnut Cake N | V+ | GF espresso buttercream/candied walnut/agave syrup