

New Year's Eve 2025

Three-Course Pre Fixe Dinner

(guest chooses one per course)

First Course

Oysters on the Half Shell
champagne mignonette

Smoked Bone Marrow Beef Tartare
crispy potato pave, quail egg, caviar

Tableside Crab Bisque
jumbo lump crab salad, caviar & chives on brioche crisp

Gruyere Gougères
Virginia ham, cracked black pepper

Bouquet of Baby Greens
brioche croutons, pomegranate, red onion, champagne vinaigrette

Second Course

Seafood & Saffron Risotto
mussels, clams, rock shrimp, lobster

Beef Wellington
glazed carrots & pearl onions, potato purée

Roasted Duck Breast
crispy confit duck in phyllo, duck sausage, Jerusalem artichoke crisps, duck jus, black currant

Dover Sole
brown butter caper sauce, roasted tomatoes, wilted spinach, potato purée

Butternut Squash Ravioli
balsamic emulsion, pomegranate, crispy sage, hazelnuts, caramelized onion confit

Third Course

Gold & Champagne Sorbet

Valrhona Chocolate Souffle
dark chocolate & raspberry sauces

Raspberry & Pistachio Tuile Napoleon
white chocolate mousse, chocolate truffle

Veuve Clicquot Yellow Champagne Toast at Midnight