PASSÂGE

PRESENTS

THE IMPERIAL BALL

2027

A New Year's Eve Charity Gala

DECEMBER 31

The Imperial Reception

Passed Hors d'Œuvres

9:30–10:30 PM

Lobster & Caviar Jewels

Foie Gras Truffles

Golden "Oladushki" with Red Salmon Caviar

Tempura Shrimp Brochettes

Smoked Duck Canapés

Tuna Poké Wonton Crisps

Champagne served throughout the reception

THE IMPERIAL BALL 2027

The Royal Prelude

Cold Appetizers

Salmon & Caviar Duet

Salmon tartare on rye bread, accompanied by a black caviar tartlet with crème fraîche

Eel & Avocado Soy Wrap

Eel, avocado, quinoa, Korean-style carrots, and cucumber, delicately wrapped in soy paper

The Empress Salad

Blackened Cajun jumbo shrimp, caramelized pears, avocado, baby arugula, Gorgonzola, candied pecans, and pomegranate jewels, finished with a Champagne, honey, and Dijon vinaigrette

Esturgeon Fumé

Finely sliced smoked sturgeon with a subtle smoky aroma, presented for the imperial table

Tataki de Bœuf

Lightly seared beef, thinly sliced and served chilled with a citrus-soy dressing

Terrine de Canard aux Pistaches

Rich, savory duck terrine studded with pistachios

The Noble Selection

A curated assortment of artisan cheeses, cured meats, fresh fruit, nuts, and crackers

Shuba à la Passâge

Traditional layers of pickled herring, beets, carrots, potatoes, and eggs, elegantly presented as sushi-style rolls

Burrata Caprese

Creamy burrata, ripe tomatoes, and fresh basil on a bed of arugula, finished with olive oil and balsamic glaze

Olivier de Luxe with Crawfish

A refined interpretation of the classic Olivier salad with crawfish, diced potatoes, quail eggs, peas, and pickles

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A Taste of Grandeur

Hot Appetizers

Carré d'Agneau de Nouvelle-Zélande

Herb-marinated New Zealand rack of lamb, grilled and accompanied by jeweled couscous and roasted garlic

Lobster Thermidor

Lobster tail in a rich cream sauce enriched with Cognac, Dijon mustard, and Gruyère cheese

Quail aux Cèpes

Tender quail stuffed with aromatic porcini mushroom risotto

The Sovereign's Table

Main Course

Involtini di Filetto

Beef tenderloin roulade filled with spinach, fire-roasted peppers, and cheese

La Grande Finale

Dessert

La Couronne Impériale

Paris-Brest

A golden crown of choux pastry filled with hazelnut praline cream and adorned with caramelized nuts

The Gala Bar

Beverage Selection

Non-Alcoholic Beverages

Evian Still & Sparkling Water

Cranberry Juice · Cola

Coffee · Tea

Alcoholic Beverages Included

Ketel One Vodka · Jameson Irish Whiskey

Champagne · Wine

One bottle of each per 10 guests

Full payment is required at the time of reservation. All New Year's Eve payments are non-refundable and non-transferable.

PASSÂGE

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