

December 31st, 2025 \$75 PER PERSON | 4-COURSE MENU

Amuse Bouche

Goat Cheese & Honey-Stuffed Profiterole

First Course A CHOICE OF

Chicken Liver Pâté blackberry-chamomile jam, brioche toast

> Corn Veloute truffle oil & parsnip crisps

Main Course A CHOICE OF

Braised Short Ribs roasted pumpkin gnocchi, broccolini, bell peppers & red wine demi-glace

Pan-Seared Halibut cauliflower purée, arugula, mixed green & seed blend salad, cherry tomato chutney

Brined & Roasted Cauliflower Steak cauliflower purée, arugula & mixed green salad

Dessert A CHOICE OF

Pumpkin Spice Cake chantilly, almond crumble

Chocolate Brownie ice cream, caramel sauce

TOAST OF BUBBLES AT "MIDNIGHT

TAXES & GRATUITY NOT INCLUDED

