






New Year's Eve Menu

PRIX FIXE
\$75 per person

First Plates (choose one)

PEAR & FENNEL   | *spinach, pear, fennel, candied walnuts, edamame, Gorgonzola, lemon tarragon vinaigrette*

LOBSTER BISQUE  | *charred tomato, garlic, lemon zest, chive crème fraiche*



ASIAGO PHYLLO ASPARAGUS | *lemon tarragon hollandaise*



CANDIED FIG CROSTINIS | *goat cheese, bacon jam, pea shoots*

In Between

LEMON SORBET   | *fresh mint*

Big Plates (choose one)

FILET MIGNON*   | *center-cut USDA choice, crab Gorgonzola gratin, tri-color fingerlings, roasted broccolini*

HALIBUT   | *maple mustard glazed, apple radish slaw, blood orange beet puree, roasted spinach & yellow pepper*

QUAIL  | *Shiitake polenta, grilled asparagus, balsamic reduction*

BUTTERNUT SQUASH MEZZALUNA | *asparagus, roasted tomato, pecorino Romano, Marsala sage cream*

Desserts (choose one)

BLOOD ORANGE CRÈME BRULEE | *house whipped cream, candied orange peel*


RASPBERRY CHAMBORD CHEESECAKE | *Chambord drizzle, champagne raspberry*

CHOCOLATE TRUFFLES  | *fresh raspberries*

Reservations required, 888.581.9891
Serving from 5pm to 11pm

*May be cooked to order. The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness. Deep-fried items may contain trace allergens. Please tell your server of any known food allergies.

 Peak Performance item

 Gluten-free item