





New Year's Eve Menu



PRIX FIXE
\$75 per person

First Plates (choose one)

BURRATA FIG SALAD   | *endive, arugula, cranberries, pecans, honey vinaigrette*

OYSTERS ROCKEFELLER | *truffle cream spinach, crisp bacon*

POTATO GNOCCHI | *pancetta, watercress, Manchego, habanero bacon jam*


WINTER CRUDITES   | *winter beet hummus, fresh vegetables, toast points*


In Between


LEMON SORBET   | *fresh mint*

Big Plates (choose one)

DUCK-WRAPPED FILET MIGNON*  | *center-cut USDA prime, duck prosciutto, truffle whipped potatoes, roasted broccolini, Merlot reduction*

SCALLOPS  | *lemon shallot beurre blanc, coconut rice, heirloom carrots & rainbow chard*

CHICKEN FLORENTINE  | *Otto's Airline, roasted baby potatoes, grilled asparagus, spinach Asiago cream*

BEEF & GOAT CHEESE RAVIOLI  | *asparagus, roasted mushrooms, pecorino Romano, Marsala cream*

Desserts (choose one)

CHAI CRÈME BRULÉE | *house whipped cream, shortbread cookie*

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