



NEW YEAR'S EVE

2026

WINE PAIRING \$125 | NON-ALCOHOLIC PAIRING \$65

FIRST CHOICE OF

FOIE GRAS "MANDARINE"

OR

PÂTÉ EN CROÛTE

SECOND CHOICE OF

SEARED DIVER SCALLOPS

Butternut squash risotto

OR

TURBOT

Caviar beurre blanc

THIRD CHOICE OF

ROAST BEEF LOIN

Pommes sarladaise, perigourdine sauce

OR

SMOKED HEN

Fregola sarda, verbena bouillon

FOURTH CHOICE OF

CHOCOLATE TART

OR

MILLE-FEUILLE

Lemon, chambord

CONSUMPTION OF RAW OR UNDERCOOKED PROTEINS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR DINING CAPTAIN OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

