



# NEW YEAR'S EVE DINNER

WEDNESDAY, DECEMBER 31, 2025

## *Amuse Bouche*

### **MICHAEL MINA'S CAVIAR PARFAIT\***

Tsar Imperial Durenki Caviar, Smoked Salmon, Crème Fraîche, Egg Mimosa

## *First Course*

### **AHI TUNA TARTARE\***

Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

## *Second Course*

### **ORA KING SALMON\***

Maple Mustard Glaze, Smoked Beet, Red Cabbage, Juniper Berry, Horseradish

## *Third Course*

### **SNAKE RIVER FARMS FILET MIGNON "ROSSINI"\***

Foie Gras, Bloomsdale Spinach, Périgord Truffles, Sauce Périgourdine

## *Dessert Course*

### **HAZELNUT & CHOCOLATE BLISS**

Chocolate Cake, Gianduja Chantilly, Dark Chocolate Mousse, Praliné, Vanilla Bean Ice Cream

*We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience.*

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood shellstock or eggs may increase your risk of foodborne illness.*