



NEW YEAR'S EVE GALA 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

MAINE LOBSTER POT PIE

Brandied - Lobster Cream, Baby Vegetables, Fines Herbes

Fourth 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.