

ORLA NEW YEARS EVE 2025

1ST SEATING \$125

WINE PAIRING \$95 | RESERVE WINE PAIRING \$175

CAVIAR SUPPLEMENTS

Zucchini Fritters* GF
ossetra caviar, za'atar cured salmon
tzatziki 45

Our Caviar Service*
ossetra caviar, casolare mozzarella
za'atar focaccia 1oz 165

FIRST COURSE

for the table

Hamachi Crudo
blood orange, falafel, whipped tahina

Beet Hummus
puffed chickpea

Steak Tartare
avocado, pine nut, rice cracker

Eggplant Baba Ghanoush
crispy onion

Little Gem & Lobster Salad
granny smith apple, tarragon vinaigrette

Walnut Muhammara
smoked dukkah

Tuna Falafel*
whipped tahini, spicy cucumbers
supplement + 9

SECOND COURSE

served individually

Butternut Squash Risotto
parmigiano reggiano, duck confit
add alba white truffle + 65

THIRD COURSE

choice of

American Wagyu Shortrib
sweet potato gnocchi, salsa verde

Whole Roasted Squab
braised lentil, parsnip, black winter truffle

Pan Seared Diver Scallops
artichoke hearts, sunchoke veloute

Roasted Eggplant
goat cheese polenta, king trumpet mushroom, crispy salsify

DESSERT

served individually

Chocolate Decadence
24k gold, champagne

A 20% gratuity will be added to the bill for all parties.