

*Three-Course New Year's Eve Dinner*

WEDNESDAY, DECEMBER 31, 2025

*First Course*

SELECT ONE

LOBSTER BISQUE

ARUGULA, ASIAN PEAR, POMEGRANATE SEEDS, BRIE CHEESE, PECANS  
CHAMPAGNE VINAIGRETTE

SHRIMP COCKTAIL

RICOTTA GNOCCHI, PANCETTA, CORN, BASIL CREAM SAUCE

MARYLAND CRAB CAKE, FIELD GREENS, LEMON-CAPER EMULSION

TUNA TARTARE, ASIAN COLE SLAW, WONTON CHIPS, AVOCADO  
GINGER HOISIN SAUCE

HUDSON VALLEY FOIE GRAS, SMOKED DUCK BREAST, BLACK CURRANT & APPLE  
CHUTNEY, RED WINE PORT +\$17

*Second Course*

SELECT ONE

BARNEY'S LONG ISLAND DUCK, WILD RICE, SAUTEÉD BUTTERNUT SQUASH  
FIG DUCK DEMI-GLACE

BRAISED BEEF SHORT RIBS, MASHED POTATOES, ROASTED ROOT VEGETABLES  
CRISPY ONION, NATURAL SAUCE

SURF & TURF, FILET MIGNON, 8 OZ. LOBSTER TAIL, JULIENNE POTATO CAKE  
BRAISED ASPARAGUS, HORSERADISH SAUCE +\$28

HERB CRUSTED RACK OF LAMB, FARRO RISOTTO, SAUTEÉD BABY KALE  
ROSEMARY DEMI-GLACE +\$15

CHICKEN MILANESE, BABY ARUGULA, FRESH MOZZARELLA, CHERRY TOMATOES  
LEMON WINE VINAIGRETTE

SESAME CRUSTED AHI TUNA, SUSHI RICE, STIR FRIED VEGETABLES  
MISO BROTH

CRISPY SKIN SALMON, ASPARAGUS, BURRATA, CRISPY POLENTA CROUTONS  
BASIL BEURRE BLANC SAUCE

PAN SEARED RED SNAPPER, COUSCOUS, SAUTEÉD SPINACH  
LEMON WHITE WINE SAUCE

*Dessert*

SAMPLER PLATTER

CHOCOLATE TRUFFLE, KEY LIME PIE  
BANANA BREAD PUDDING, VANILLA GELATO, MIXED BERRIES

*Children's Menu*

PASTA WITH MARINARA SAUCE OR BUTTER  
CHEESEBURGER SLIDERS WITH FRIES  
CHICKEN TENDERS WITH FRIES

DESSERT: BLONDE SUNDAE WITH VANILLA ICE CREAM

**\$99 PER PERSON ~ \$35 FOR KIDS 10 & UNDER (SEE CHILDREN'S MENU)**