

NEW YEARS EVE 2025

Wednesday, December 31 / 5pm-11pm / \$98 per person*

STARTER ____

D'ANJOU PEAR SALAD Y @F 🗇

Poached on Cabernet Wine, Butter Lettuce Candied Walnuts, Tarragon Vinaigrette

- OR -

OYSTERS OF O CF 1

James River Eastern Oysters Leeks & Cream, Wasabi Tobiko Caviar

____ MAIN ____

KING SALMON O O A

Crab Stuffed, Baby Brussels Sprouts
Smash Fingerling Potatoes, Lemon Cream Sauce

- OR -

WAYGU FILET & O fi

8oz Australian, Lobster Potato Cake Bordelaise Sauce, Broccolini

DESSERT ____

WHITE CHOCOLATE LEMON TART YOU

Honey Cream, Limoncello Sauce

- OR -

DARK CHOCOLATE ALMOND CAKE Y SO 1

Chambord Ganache, White Chocolate Raspberry Ice Cream

Seating is limited. Reserve today.

*Tax and gratuity not included