showcase
RESTAURANT & BAR

New Year's Eve

4-COURSE MENU

$110 PP | DECEMBER 31, 2026

AMUSE-BOUCHE

ARANCINI, SMOKED SALMON
YUZU GODDESS

HOUSE SOURDOUGH & HERB BUTTER

FIRST COURSE

choice of one

ROASTED SQUASH & BLACK TRUFFLE VELOUTÉ
local squash, black truffle espuma
parmesan crisp

HOKKAIDO SCALLOP
poached, celeriac, yuzu beurre blanc
crispy leek

GRANNY SMITH APPLE & GOLDEN BEETS
apple butter, hazelnuts, roquerfort, shallot
celery, apple cider vinaigrette

MAIN COURSE

choice of one

HERB-CRUSTED 6OZ WAGYU SIRLOIN
citrus chili carrots, cippolini, potato pave
green peppercorn sauce

MISO GLAZED SABLEFISH
manila clam chowder, black garlic
fingerling potato, dill, lemon

SMOKED CHEDDAR CREAM RADIATORI
basil, pine nuts, tomatoes, broccolini
crispy shallots

DESSERT

choice of one

PETIT FOURS FROM PASTRY CHEF JESSI
CHAMPAGNE & YUZU MERINGUE TARTLET
MAPLE PECAN FINANCIER
WHISKEY DARK CHOCOLATE TRUFFLE

HOUSE-MADE SORBET and ICE CREAM

A Culinary Creation by Chef Edward Antejos & His Team.
Automatic 18% gratuity will be applied.