

New Year's Eve Dinner

12.31.2025 | 4:00 - 8:00 PM

Amuse Bouche

caviar deviled egg

First Course

asparagus charlotte

potato, tomatoes, louis sauce, dungeness crab, truffle vinaigrette

Second Course

atlantic lobster tail

potato gnocchi, black trumpet mushrooms, parsnip purée, carrot-yuzu emulsion

Third Course

select one

snake river farms gold label

parsley root purée, barolo butter, salmoriglio, rosemary beef jus

- or -

ora king salmon*

maple glaze, smoked beet, apple relish, horseradish crème fraîche

- or -

cavatelli pasta

mushrooms, kale, butternut squash, truffled mascarpone

Dessert

feeling spritzzy

grapefruit marmalade, tarragon, pear elderflower

\$262.64 per person | \$127.95 per child, 3-10 yrs.

*Prices are inclusive of 20% service fee, 5% house fee, and 7.75% tax. Does not include additional alcohol. A 25% gratuity will be added automatically. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



Beverage

Wine

glass/bottle

sparkling

prosecco, luca paretto, veneto, it	18/82
cremant de limoux, faire la fete nv, languedoc, fr	19/88
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, domaine de brosses, menetou-salon, fr	27/102
muscadet sevre et maine sur lie, ch. de la ragotiere 'cuvée amélie,' loire, fr	21/82

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

cannonau, olinas, sardinia, it	19/72
pinot noir, bernardus, santa lucia, ca	26/100
valpolicella classico, bertani, veneto, it	24/94
mountain cuvée proprietor's blend, chappellet, napa, ca	26/100
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

moscato d'asti, michele chiaro, it	17/68
sauternes, château laribotte, fr	16/77

Cocktail Hour

hayreddin barbarossa 21

tequila, pomegranate liqueur, lemon, orange, agave, blackberry, orange bitter

francis drake 22

rum, fino sherry, dry vermouth, sugar, lime, mint

blackbeard 24

scotch, pineapple rum, piment d'espelette, coconut water, syrup, pineapple, lime

mary read 22

gin, prickly pear syrup, lemon, aperol

bartholomew roberts 25

dark rum, apricot, orgeat, pineapple, coffee, kahlua

hippolyte bouchard 22

vodka, lillet rose, white creme de cacao, grenadine, curocao, lime

Spritz Life

the sundeck spritz 22

limoncello, gin, italicus, lemon juice, soda

sunset mule 21

whiskey, rum, lime, angostura chocolate, ginger beer

forget about it 23

rhubarb, aperol, white vermouth, watermelon, prosecco, soda

Temperance (non-alcoholic)

calico jack 15

lyre's dry london spirit, berry mix, elderflower syrup, lemon, soda

cheung po tsai 15

lyre's white & dark cane, demerara, lime, mint

Cold Brews

beer on tap 12

peroni nastro azzurro
modelo especial lager

beer by the bottle

firestone 805, stone ipa 12
peroni, stella, corona, pacifico,
coors light, bud light 10
peroni 0% 9

