



NEW YEARS EVE 2026

125\$ per person for **SECOND** sitting 7:30 p.m. onwards plus tax and gratuity

Live Music (Guitarist/singer) Starting 5:00 PM to 1:00 AM

\$105.00 per person for the **FIRST** sitting 4:00 PM to 7:30 p.m. plus tax and gratuity. Live Music (Pianist/singer). Tables are required back by 8:30 p.m. the latest

Appetizer (choice)

Soup of the Day (GF, DF)

Truffled Beef Carpaccio, Crispy Capers, Parmesan, Crostini, House Pickles

Italian Burrata, Heirloom Tomato, Roasted Red Beet, Candied Walnut, Red Beet Vinaigrette (GF)

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu (DF, GF)

Wild Mushroom Arancini, Pomodoro Sauce, Arugula, Truffle Oil

Entrée (choice)

Grilled 8 oz Tenderloin, Grilled Zucchini, Heirloom Carrot, Roasted Yukon Potato, Madiera Jus

Grilled Branzino, Lemon, Rapini, Salsa Verde (GF, DF)

Duck Confit Leg, Butternut Squash Puree, Heirloom Carrot, Pomegranate Duck Jus (GF, DF)

Butternut Squash Ravioli, Crispy Sage, Saffron Cream, Orange Chip

Zucchini Pasta, Pesto, Sundried Tomato, Green Peas, Almond, Garlic (GF, V)

Grilled Australian Lamb Rack, Brussel Sprout, Red Beet Risotto, Madiera Jus (Add \$12)

Linguini, Shrimp, Calamari, Mussel, Black Olive, Caper, Coconut Seafood
Bisque (DF)

Dessert (choice)

Pistachio Tiramisu

Roasted Pear, Creme Anglais, Maple Crumble, Cacao Glass

Raspberry Panna cotta, Hibiscus, Mint (GF, V)

Blu Chocolate Cake, Caramel Sauce, Vanilla Gelato (Add 6\$)

Sorbet of the Day, Chocolate Bark & Soil