

AR LO

'Gourmet Room' New Year's Eve

1st Seating | 5:00pm - 5:30pm | \$80 per person

2nd Seating | 7:30pm - 8:00pm | \$95 per person

Price does not include tax or gratuity.

Amuse Bouche

Gougeres

Wild Mushroom Duxelle

Course 1

Choice of

Oysters Rockefeller

Manchego, Roasted Bell Pepper, Pernod

Duck Rilette

Confit Duck, Pickled Daikon, Grilled Sourdough

Steak Tartare GF

Peidmontes Beef, Caviar, Pickled Mustard Seeds, Cornichons, Sous Vide Yolk, Dijon Aioli

Julian Cider Poached Pears

Arugula, Herb Whipped Goat Cheese, Sugar Glazed Walnuts, Champagne Vinaigrette

Caesar Salad

Torn Crouton, Parmesan Frico, Lemon zest, Creamy Caesar Dressing

Course 2

Choice of

Wagyu Steak Dianne

Peppercorn Crusted Sirloin, Creamy Wild Mushroom Gravy, Potato Croquet, Roasted Vegetables

Coq Au Vin

Pan Seared Airline Chicken, Bacon Lardons, Noir Stewed Chicken Thigh, Stewed Vegetables

Seared Chilean Seabass Casserole

Garlic Curry Couscous, Braised Vegetables, Bacon Lardon,

Lobster Two-Ways GF

Herb Butter Broiled Lobster Thermador, Lobster Bisque Risotto, Asparagus, Fennel

Meat(less)loaf Vegan

Impossible meat, Mirepoix, Roasted Brussel Sprouts, Banana Ketchup, Cauliflower Puree

Enchantments

Lobster Tail or Crab Claws + \$20 Roasted Mushrooms +\$10

Course 3

Choice of

Madagascar Vanilla Bean Crème Brulee

Torched Sugar, Mascaraed Berries

Gold Leaf Devil's Food Cake

Grand Marnier Whipped Cream

Baked Alaska GF

Black Berry Ice Cream, Vanilla Bean Cake, Fresh Berries