New Year's Eve in the Dining Room

Starter

Cauliflower and Truffle Soup
Parmesan Cheese

Second Course

Royal Caviar Caesar Salad

Crab and Lobster Salad
Grapefruit, Apple Gelée, Pickled Radish

Entrées

Châteaubriand*
Foie Gras Vegetables, Whipped Potatoes, Bordeaux Sauce

Meyer Lemon Crusted Sea Bass*
Salsify, Brussels Sprouts, Gnocchi, Sauce Américaine

Desserts

Chocolate Mont Blanc
Hazelnut Almond Tart, Chocolate Chestnut Cream,
Crème Fraîche Sorbet

Citrus & Créme
Lemon Fromage Mousse, Blood Orange, Spiced Shortbread

Severin Nunn, Executive Chef
John Ferguson, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Michael May, Sous Chef

An automatic service charge of 20% applies to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical conditions.*

New Year's Eve

in the Dining Room

Children's Menu

Starters

Tomato Soup
Mini Grilled Cheese

Second Course

Classic Caesar Salad

Sticks and Dip
Carrot, Celery, Radish, Lettuce Sticks

Entrées

Châteaubriand*
Foie Gras, Vegetables, Whipped Potatoes,
Bordeaux Sauce

Chicken Fingers
French Fries, Broccoli with Cheese Sauce

Dessert

Gold Brick Sundae
S'mores Brownie, Vanilla Ice Cream,
Gold Brick Sauce

Severin Nunn, Executive Chef
John Ferguson, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Michael May, Sous Chef

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