



NEW YEAR'S EVE

December 31, 2024

AMUSE BOUCHE

• • • • •

FIRST COURSE

HAMACHI CRUDO

jalapeño purée, green apple, cilantro

OYSTERS ON THE HALF SHELL

citrus water, finger lime, shiso

AMERICAN WAGYU BEEF CARPACCIO

pickled beech mushrooms, fermented soybean sauce, chive oil, watercress

LOBSTER BISQUE

lobster-butternut squash fritter, saffron aioli

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"

rossti, pastured chicken egg, pancetta vinaigrette

• • • • •

MAIN COURSE

PAN-SEARED DAY BOAT SCALLOPS

celery root "risotto", charred scallion, black trumpet mushrooms, cippolini, red wine emulsion

GRILLED VENISON LOIN

brussels sprouts, baby carrots, pearl onion, chanterelle mushrooms, juniper jus

PAN-SEARED RED SNAPPER

braised fennel, tempura clams, potato mousseline, "andouille" emulsion

GRILLED PRIME NY STEAK

creamed swiss chard, duck fat-roasted fingerlings, green peppercorn sauce

BRAISED LAMB SHANK

fregola, dried cranberries, almonds, mint pesto, natural jus

BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ

parmesan emulsion, arugula oil, watercress

• • • • •

DESSERT

MEYER LEMON CHEESECAKE

pineapple-rum caramel, sour cream ice cream

APPLE HAND PIE

cider-maple gastrique, bourbon-vanilla ice cream, oat streusel

WARM VALRHONA CHOCOLATE CAKE

coffee ice cream

Fireworks at midnight (weather permitting) | Billy Philadelphia at the piano

Includes toast with glass of Champagne

(first seating: upon arrival, second seating: at midnight)

[RESERVE FIRST SEATING](#)

[RESERVE SECOND SEATING](#)

Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.

Excludes beverages, taxes & 18% gratuity

First Seating: \$135 per person

Second Seating: \$195 per person

Chef-Partner Mark Dommen

Desserts Abhishek Guntuk