

# New Year’s Eve 2025

Amuse: Pimiento Cheese Tart with Chilled Shrimp and Smoked Honey

Table Bread Supplement \$14.00 – Leo’s Garlic Herb Brioche stuffed with whipped cream cheese

## First course

**Butternut Squash Maple** winter squash relish, maple whipped crème fraiche

**Wild Mushroom Bisque** fried red potatoes, wild mushrooms, leeks, green onions, tarragon whipped cream, chive oil

**Baby Iceberg** calabrian chili “ranch” dressing, crumbled egg, shaved fennel, blue cheese, homemade pancetta lardons, sundried tomato, potato stix  
**Add: champagne-poached lobster \$14.00**

**Lobster & Beets** red & yellow beets, baby carrots, honey whipped feta, blood oranges, poached pear, smoked pecan granola, beet gastrique

**Chicken & Pepperjack Cheese “Pierogi”** charred tomato basil purée, poblano peppers, tamale vinaigrette

**Crispy Burrata en Carrozza** “mozzarella in a carriage” nanas tomato sauce, focaccia, pickled banana peppers, garlic crunchies, crispy kale, spanish olive oil

**Old Bay Arancini & Tuna Crudo** lemon crème fraiche, sweet pepper hazelnut relish, portuguese olive oil, black lava salt

**Foie Gras & Duck Confit** apricot date cake, buttered spinach, pickled shallots, macadamia nuts, mango ginger coulis

**Carne Asada Deviled Eggs** avocado and jalapeño scallion purée, crispy tortilla, cotija, charred beef, salsa matcha

**Smoked Salmon Cheesecake “Tart”** savory herb tart shell, smoked salmon filling, wasabi caviar, lemon mustard sauce, red onion, dill frisée salad

## Second course

**Chicken Schnitzel** bacon jam glazed, sweet potato gochujang purée, charred broccolini, glazed carrots, tokyo turnips, pickled apricots, charred lemon scallion butter

**Lamb Loin “Kebob”** harissa potato purée, buttered broccoli, barbequed carrots, onion hay, dried fig mostarda, mustard brandy peppercorn bordelaise

**Wild Mushroom Paella** artichokes, kale, cauliflower, delicata squash, goat cheese, tomato fennel fondue, pickled shallots, poached farm egg, crispy parsnips, saffron aioli  
**Add: Olive Oil Poached Salmon \$14.00**

**Filet Mignon** creamed spinach & leek, wild mushroom ragout, roasted garlic potato purée, smoked onion rings, red wine glaze, beet horseradish gremolata, mustard frill

**Shrimp & Smoked Ricotta Cappalecci** winter ratatouille, butter poached shrimp, artichoke pesto, san marzano tomato nage, micro arugula, focaccia breadcrumbs

**Sea Bass** olive oil poached, miso glazed, chinese sausage fried rice, charred broccoli purée, oven dried tomato, bok choy, black garlic butter sauce, crispy lotus root chips

**Venison Loin** butternut squash purée, wild rice & dried blueberry waffle, ratatouille vegetables, apple fennel slaw, smoked pecan pesto, blueberry gastrique, red eye aioli

## Third course

**The “Brookie”**  
warm brownie and chocolate chip cookie cake  
campfire marshmallow vanilla ice cream  
dark chocolate mousse  
red velvet tuille  
vanilla crème anglaise  
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**Coffee Cake Parfait**  
tbd  
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**Threeberry French Butter Cake**  
warm butter cake  
lemon curd  
toasted marshmallow  
three berry relish  
passion fruit yogurt ice cream