



DECEMBER 31, 2025

New Year's Eve

First Course

Frutti di Mare*

Bay Scallops, Crab, Shrimp, Cocktail Sauce

Wine Pairing: *Turley Rose Zinfandel, Napa Valley, California 2023*

Second Course (choice of one)

Classic Caesar Salad*

Romaine Hearts, Garlic Croutons, Anchovies, Parmigiano Reggiano

Wine Pairing: *Amici Sauvignon Blanc, Sonoma County, California 2022*

French Onion Soup

Baguette Crouton, Comté

Wine Pairing: *Adelsheim Vineyard Pinot Noir, Willamette Valley, Oregon 2021*

Third Course (choice of one)

8-ounce Filet Mignon*

Mashed Potatoes, Sautéed Asparagus

Wine Pairing: *Clos de Napa Reserve Cabernet, Napa Valley, California 2021*

14-ounce New York Strip Steak*

Mashed Potatoes, Sautéed Asparagus

Wine Pairing: *Marietta Arne Cabernet, Napa Valley, California 2019*

Airline Chicken Breast & Confit Thigh

Roasted Pumpkin & Pancetta Risotto, Brie, Fried Sage, Aged Balsamic

Wine Pairing: *Vietti, Dolcetto d'Alba, Piedmont, Italy 2021*

Faroe Island Salmon*

Mashed Potatoes, Asparagus, Creole Mustard, Beurre Blanc

Wine Pairing: *Rombauer Chardonnay, Napa Valley, California 2022*

Dessert

Caramel, Chocolate, Pine Nut Tart

Maldon Sea Salt, Raspberry Coulis, Edible Flowers

Wine Pairing: *Niepoort Ruby Port, Douro Valley, Portugal*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increase your risk of foodborne illness