



## RING OUT THE DECADE, WITH HITS FROM THE LAST 10 YEARS

LIVE DJ, FROM 9PM UNTIL 2AM

**\$80 PREMIUM OPEN BAR FROM 10PM - 1AM**

Champagne Toast / Passed Apps / Party Favors  
{\$80 Per Person, Excluding Tax And Gratuity}

### *New Year's Eve Specials*

#### **Appetizer**

Cream of Spinach and Pear  
*marcona almond dust, marscapone & olive oil / 11*

#### **Main Courses**

Braised Lamb Shank  
*spinach mashed potatoes, caulilini, truffle oil, pearl onions / 32*

#### **Pan Seared Branzino**

*Winter linguini with beets, endives, cabbage / 29*

#### **Half Free Range Chicken**

*crushed fingerlings, broccoli rabe, carrots, spicy pickled onions / 28*

#### **Dessert**

Chocolate Sticky Toffee Pudding  
*passionfruit mousse and chocolate strawberries / 14*

### *Select Champagne*

#### **Pol Roger - Winston Churchill, 2008**

*Robust with a full-bodied character and relative maturity.  
One of the finest Champagnes available. / 475*

#### **Dom Pérignon - Vintage 2006**

*Arguably the most famous prestige cuvée in the world.  
Vibrant acidity, great complexity and richness on the palate. / 375*

#### **Veuve Clicquot - Yellow Label Brut**

*Complex aromas of ripe apple & light cream.  
Dry, medium acidity. Excellent depth & persistence. / 120*

#### **Moët & Chandon - Impérial**

*Smooth textured with graceful structure, bright acidity  
& showing long, precise & vivid flavors. Classic. / 120*

#### **G.H. Mumm - Brut Cordon Rouge**

*Firm acidity & texture, showing harmony to the flavors of white peach,  
grated ginger, clover honey & candied lemon zest. / 85*