

New Year's Eve Gala

CHEERS TO 2026



SIGNATURE JOUJOU BREAD & DIPS

Piquillo Pepper Htipiti, Charred Eggplant Babaganoush,
Green Herb Tahini

COLD MEZZE

Dry Aged Bluefin Tuna Sashimi, Mediterranean Bass Ceviche,
Dressed King Crab Merus, Tzatziki, Harissa, Pickled Vegetables

HOT MEZZE

Iberico Ham Croquetas with Royal Caviar
Grilled Octopus, Giant Garlic Shrimp

RISOTTO

White Alba Truffle Risotto, Chestnuts, Butternut Squash,
Caramelized Bay Scallops

CHOICE OF

ROSEWOOD RANCH WAGYU FILET

Beef Tea, Baby Vegetables

OR

MAINE LOBSTER

Butter Poached Tail, Billi Bi Saffron Reduction

SERVED WITH

Mashed Potatoes, Crispy Brussels Sprouts, Roasted Wild Mushrooms
A trio of sides to complement the main course.

A THOUSAND LEAVES

Orizaba milk chocolate, puff pastry, Opalys ice cream

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.