

Happy New Year's Eve 2026



INDULGENCES

THE ONLY CAVIAR SERVICE*

ossetra caviar, tiny waffles, whipped crème fraîche,
parsley, shallot, eggs mimosa
supplement 28 grams \$230

COLOSSAL STONE CRAB CLAWS

traditional creamy mustard sauce
supplement \$98

WHITE TRUFFLE

alba white truffle
supplement 5 grams \$95

Starter

for the table

FRUITS OF THE SEA*

shrimp cocktail, alaskan king crab, west coast oysters, stone crab claw

Appetizers

for the table

DELILAH'S FAMOUS CHICKEN TENDERS

spicy bbq & buttermilk ranch

TUNA CHUTORO*

ossetra caviar

KING CRAB DELILAH "CAESAR"

crisp romaine lettuces, parmigiano reggiano,
tomato tapenade, garlic croutons



Entrées

choice of:

MAINE LOBSTER

baby root vegetables, black truffle brandy cream sauce

WHITE TRUFFLE TAGLIATELLE

parmesan foam

WAGYU NEW YORK STRIP*

10 oz. mishima ranch, black truffle potato purée, cipollini onion,
black truffle jus

DELILAH BEEF WELLINGTON*

serves two

12 oz. usda prime filet mignon, herbed crepe, porcini mushroom duxelles,
puff pastry, red wine jus



Sides

for the table

MACARONI GRATINÉE

mimolette cheese fondue & black truffle béchamel

BROCCOLI DI CICCIO

sunflower seed chili crunch

Dessert

for the table

ALMOST MIDNIGHT

dark chocolate, mousse cake, salted caramel

\$525 per person

beverages, tax and gratuity additional



TO HONOR GUEST DISCRETION
NO PHOTOGRAPHY
NO POSTING

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