

TWENTY6

NEW YEAR'S EVE 2025

\$85 per person

FIRST COURSE

Shrimp & Lobster Chowders

Fresh Herbs, Swirls of Crème Fraîche, Artisan Crostini

SECOND COURSE

Beetroot Carpaccio

*Local Greens, Pomegranate Seeds, Pine Nuts, Fresh Herbs, Heirloom
Cherry Tomatoes, Goat Cheese, Orange Mustard Vinaigrette*

MAIN COURSE

Seared Sea Bass

*Creamy Parsnip Purée, Chanterelles Mushrooms,
Thyme Beurre Blanc Sauce*

OR

Grilled Ribeye Steak

*Yukon Gold Mash Potato, Roasted Winter Vegetables,
Cabernet Reduction*

DESSERT

Hazelnut Praline Chocolaté Bar

Nut Gourmet Glaze, Almond Dacquoise

