



NYE MENU

AMUSE BOUCHE

CAVIAR-FILLED POTATOES

Duo of Chilled Filled New Potato with Sour Cream
and Siberian Caviar

FIRST

FROM THE SEA

Trio featuring Shrimp, Oysters and Tuna Tartare

or

FROM THE LAND

Carpaccio of Beef Tenderloin and Steak Tartare

or

HANDHELD

Burrata Caprese Napoleon with Roma and Sunburst Tomatoes

SECOND

DUNGENESS CRAB RAVIOLI

Corn and Lemon Broth

INTERMEZZO

RASPBERRY GRANITA

Served with Prosecco Tapenade

MAIN

BEEF WELLINGTON

Deconstructed Beef Wellington with Mushroom Duxelles and Foie
Gras, Creamed Potatoes, Demi-Truffle Dust Sauce

or

SURF AND TURF

Duo of 1855 Filet and Jospier finished Half Lobster with Truffle
Demi and Champagne Butter

or

CHILEAN SEA BASS

Served with Champagne Beurre Blanc and Asparagus

DESSERT

COCO-MILK CHOCOLATE CRÉMEUX

811 Callebaut Gold, Torched Meringue, Coconut Snow

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness. A 20% service charge will be added to your bill.



GODDESS
NYE 2025

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