

The page is decorated with gold stars and tinsel. There are three gold stars at the top: one on the left, one in the center, and one on the right. There are also several pieces of gold tinsel, some of which are shaped like stars. The background is white with scattered gold confetti.

NEW YEAR'S DAY MENU

THURSDAY, JANUARY 1, 2026

ENTREES

Quiche Loraine (D) 15

With apple, chard and celery root salad (GF/DF/VE), and mixed berries with spiced yogurt (GF/D/VG).

Croque Madame (D) 14

Herb roasted red potatoes (GF/DF/VE), and roasted asparagus (GF/DF).

Maple and Rosemary Glazed Ham (GF/DF) 15

Herb roasted red potatoes (GF/DF/VE), and roasted asparagus (GF/DF).

Everything Bagel and Lox (D) 16

Apple, chard and celery root salad (GF/DF/VE), and mixed berries with spiced yogurt (GF/D/VG).

Eggs Florentine (D/VE) 14

Herb roasted red potatoes (GF/DF/VE), and roasted asparagus (GF/DF).

Portobello Mushroom Rockefeller (GF/DF/OF/VE) 12

Herb roasted red potatoes (GF/DF/VE), and roasted asparagus (GF/DF).

DESSERTS

Mixed Berries with Spiced Yogurt (GF/D/VG) 3

New York Cheesecake (D/VG) with Blueberry Compote (GF/DF/VG) 3

Vegan Gluten-Free Dessert Option 3