



NEW YEAR'S EVE MENU

WEDNESDAY, DECEMBER 31, 2025

STARTERS

Rustic Winter Salad (GF/DF/VE)

Baby kale, rosemary roasted sweet potatoes, chopped dates, pumpkin seeds, and ginger-orange vinaigrette.

Tomato Basil Tartlets (D/VG)

Tomato, basil, cheddar, Fontina, and Parmesan.

ENTREES

All entrees come with choice of one starter and one dessert.

Seared Mahi (GF/DF) 18

Cilantro and scallion chutney (GF/DF/VE), sunchoke puree (GF/D/VG), and sauteed kale and onions (GF/DF/VE).

Grilled Rib-Eye Steak (GF/DF) 22

Fried asparagus spears (DF/VE), Bearnaise sauce (GF/D/VG), crispy smashed Yukon potatoes (GF/D/VG), and roasted shaved Brussels sprouts (GF/DF/VE).

Mushroom and Artichoke Stuffed Strudel (DF/VE) 16

Romesco sauce (GF/DF/VE/Nuts), roasted potato salad (GF/DF/VE), and roasted shaved Brussels sprouts (GF/DF/VE).

Bejeweled Rice Stuffed Delicata Squash (GF/DF/OF/VE) 16

Steamed Brussels sprouts (GF/DF/OF/VE).

DESSERTS

Chocolate Rum Tart (D)

Ask your server for our gluten-free dessert option