

NEW YEAR'S EVE

*Optional Seafood Starters***CHEF'S SELECTION OYSTER**

½ Dozen Oysters on the Half Shell, House Cocktail Sauce, Apple-Shallot Mignonette 30

CRAB CAKES

Maryland Blue Lump Crab, Pommery Cream Sauce, Arugula & Shaved Fennel Salad, Fresno Chili 34

COLOSSAL SHRIMP COCKTAIL

House Cocktail Sauce 32

DIVER SCALLOPS OSCAR

Grilled & Seared Jumbo Sea Scallop, Snow Crab, Shaved Asparagus, Hollandaise 38

OPTIONAL NYE WINE PAIRING WITH EACH COURSE SUPPLEMENT 35 P/P

First Course: 3 oz. Il Nido Pinot Grigio *or* 3 oz. Frequency GSM

Second Course: 3 oz. Bruni Vermentino *or* 3 oz. Vaso Cabernet Sauvignon

Third Course: 3 oz. Prosecco *or* 3 oz. 6 Grapes Ruby Port

FIRST COURSE*Choice of One***STUFFED SQUASH BLOSSOM**

Preserved Lemon, Herb Ricotta, Tempura Batter, Truffle Infused Butternut Squash

WAGYU BEEF TARTARE

Grain Mustard, Quail Egg, Shallot, Fresno Chili, Kennebec Chips, Pickles, Truffle Aioli

FEGATO DI GRASSA

Seared Duck Liver, Fig Compote, Rosemary Browned Butter

SUPPLEMENT 25

LOBSTER BISQUE

Maine Lobster, Crème Fraiche, Ciabatta Croutons

PEAR & GORGONZOLA SALAD

Field Greens, Treviso, Bosc Pear, Gorgonzola, Candied Walnuts, Red Onion, Pomegranate, White Balsamic Dijon Vinaigrette

SECOND COURSE*Choice of One***PORCINI MUSHROOM RISOTTO**

Carnaroli Rice, Sautéed Porcini Mushrooms, Reggiano Crisp 110

CRISPY HALF PEKIN DUCK

Pan-Seared Duck Breast, Duck Leg Confit, Parsnip Purée, Cherry Merlot Reduction 125

LINGUINI FINI

Artisan Pasta, Jumbo Shrimp, Jumbo Sea Scallops, Tomatoes, Red Onions, Garlic Cream 120

IBERICO PLUMA

Acorn Finished Pork Shoulder Steak, Calabrian Soy Glaze, Seasonal Mostardo, Corn Polenta, Charred Broccolini 130

CHILEAN SEA BASS

Asparagus & Roasted Pepper Black Forbidden Rice, Cipollini Onions, Yuzu Herb Butter Sauce 135

FILETTO DI MANZO

8oz. Nebraska Farms Filet Mignon, Brandy Gorgonzola Cream Sauce, Marscapone Whipped Potatoes, Charred Brussel Sprouts 150

ADD PETITE LOBSTER TAIL 40

TOMAHAWK CHOP FOR TWO

38 oz. U.S.D.A. Prime Angus Ribeye Chop, Parmesan Creamed Corn, Sautéed Market Greens, Shallot Red Wine Reduction 195 p/p

LIMITED AVAILABILITY - PRE-ORDER REQUIRED

THIRD COURSE*Choice of One***TORTA SENZA FARINA**

Dark Chocolate & Espresso Mousse, Flourless Chocolate Cake, Chocolate Ganache, Mascarpone Cream, Hazelnut Brittle

TORTA DI FORMAGGIO

White Chocolate Cranberry Cheesecake, White Chocolate Mousse, Graham Cracker Crust, Sugared Cranberries

Menu Subject to Change

*For this evening's menu, Chef requests that no adjustments be made to the culinary components of his dishes.
Thank you for your understanding | Tax & 20% Gratuity will be added to your check.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Wines by the Glass

SPARKLING

PROSECCO

Zonin | N.V. | Veneto 14 (Split)

BRUT

Segura Viudas Cava | N.V. | Spain 15 (Split)

WHITE & ROSÉ

MOSCATO D'ASTI

La Perlina | N.V. | Veneto 12.5

RIESLING

Dr. Loosen | "L" | 2023 | Germany 11.5

VERMENTINO

Bruni | 2023 | Tuscany 15

FALANGHIA

Pentri | "Flora" | 2022 | Campania 16.5

PINOT GRIGIO

Il Nido | 2023 | Venezia 12

SAUVIGNON BLANC

Groth | 2024 | Napa 15

CHARDONNAY

Diatom | 2023 | Santa Barbara 17

CHARDONNAY

Rombauer | 2023 | Carneros 24.5

ROSÉ OF PINOT NOIR

Lucy | 2024 | Santa Lucia Highlands 12

RED

MONTEPULCIANO DI ABRUZZO

Fantini | 2023 | Abruzzo 12

BRUNELLO DI MONTALCINO

Campinovi | 2018 | Tuscany 17

SUPER TUSCAN

Castellani | "Il Burchino" | 2019 | Toscana 19.5

PINOT NOIR

Olema | 2023 | Sonoma 15.5

PINOT NOIR

EnRoute | "Les Pommiers" | 2023 | Russian River 25

CABERNET SAUVIGNON

Raywood | 2023 | Central Coast 12.5

CABERNET SAUVIGNON

Beringer | "Knight's Valley" | 2021 | Sonoma 19.5

CABERNET SAUVIGNON

Dana Estate | VASO | 2020 | Napa 38

RED BLEND

Goldschmidt | "Fidelity" | 2022 | Alexander Valley 17.5

RED BLEND

Justin | "Isosceles" | 2021 | Paso Robles 33.5

GSM RED BLEND

Frequency | 2023 | Santa Barbara 18.5

MALBEC

Paul Hobbs | "Felino" | 2023 | Argentina 19

DRAFT BEER

STOUT HOUSE

Blonde Ale | Upland 9

OLD STUMP BREWERY

"Rusty Gasket" | Red Ale | La Verne 9

CLAREMONT CRAFT

"Claremont IPA" | IPA | Claremont 10

VENDETTA

American Lager | Montclair 10

BOTTLED BEER

PERONI

Lager | Italy 8.5

HEINEKEN

Light Lager | Holland 8.5

MICHELOB ULTRA

Light Lager | United States 8.5

STELLA ARTOIS

Pilsner | Belgium 8.5

HEINEKEN "OO"

Non-Alcoholic | Holland 8

COCKTAILS

BASIL-LEMON DROP MARTINI

Absolut Citron Vodka, Lemon Juice,
Fresh Muddled Basil Leaves, Sugar Rim 16.5

AUTUMN APPLE CIDER

Ciroc Apple Vodka, Harvey's Bristol Cream Sherry,
Lemon, Apple Cider, Amaro, Agave, Cinnamon 16

RYE'T TEMPO

High West Double Rye, Amara Nonio, Lemon Juice,
Honey Syrup, Smoke Bitters 17.5

FALL SPICE OLD FASHIONED

Four Roses Small Batch Bourbon, St. George Pear
Liqueur, Brown Sugar Syrup, Walnut Bitters, Orange 17

LYCHEE FIORE

Absolut Pear Vodka, Lemon Juice, St Germain,
Soho Lychee, Simple 17.5

3 ITALIANS SICILIAN NEGRONI

Malfy Lemon Gin, Amaro Campari, Grapefruit
Bitters, Orange Wedge 16.5

POMEGRANATE ANTIOXIDANT

Stoli Blueberry Vodka, Pama Pomegranate Liqueur,
Lime Juice, Simple Syrup, Pomegranate Juice 16.5

CAPRESE-TINI

Botanist Gin, Muddled Basil, Tomato Syrup, Lime 17.5

MOCKTAILS

LYCHEE MOCKTAIL

Muddled Lychee & Blackberries, Lychee Juice,
Lemon Juice, Simple Syrup, Lemon Lime Soda 8.5

CUCUMBER BASIL MOCKTAIL

Muddled Cucumber & Basil, Simple Syrup,
Fresh Lime Juice, Soda Water, Ginger Beer 8.5