

HAPPY NEW YEAR!

DECEMBER 31st, 2025

EARLY SEATING MENU

FOR 8:00PM AND EARLIER RESERVATIONS. WE KINDLY REQUIRE EARLY SEATING DINNER COMPLETION BY 9:30PM.

CURATED APPETIZER SELECTION

Served center table

LEVANTINE SALMON TARTAR Isot pepper, cucumber, capers, extra virgin olive oil

GRILLED ARTICHOKE (v) Green pea puree, fava beans, lemon and fresh dill

PORTUGUESE FRIED CALAMARI Beef soujouk, cherry peppers, Calabrian chili aioli

FETA STUFFED DATES (v) Medjool dates stuffed with Bulgarian sheep's milk feta cheese

MAIN COURSE

your choice of

SIRLOIN "SHASHLIK" STEAK FRITES

48-hr marinated thin-sliced sirloin, grilled "shashlik" style with peppers and onion, served with Mediterranean fries

HOUSE MADE CAULIFLOWER RAVIOLI (v)

Black garlic and chervil

MEDITERRANEAN BRANZINO

Roasted acorn squash, celery root puree, sauteed broccolini with anchovy and Calabrian chili

DESSERT

your choice of

CHOCOLATE BAKLAVA (v)

Pistachio, vanilla ice cream

ALMOND BREAD PUDDING (v)

White chocolate, crème Anglaise

\$ 65 per person

(not including tax and gratuity, suggested 20% gratuity will be added to all parties, you may increase or reduce this at your will)

AFTER EARLY DINNER, JOIN US AT THE BAR TO BRING IN THE NEW YEAR

with the option (not required) of a 9:00pm to 12:30am Open Premium Bar for \$65 per person