

T U R N E R ' S
EST. C U T 2022

NEW YEAR'S EVE
2025
MENU

*Welcome His & Hers Cocktails
Rémy Martin 1738*

PRELUDE TO THE EVENING
CAVIAR TARTLET

*crème fraîche, herb oil
Perrier Jouët 'Belle Époque' Brut, Épernay 2016*

THE GOLDEN HOUR
LOBSTER RAVIOLI

*champagne-saffron beurre blanc, lobster ricotta, aged parmesan
Domaine Denis, Corton-Charlemagne Grand Cru 2022*

THE ROYAL OCEAN & EARTH
SCALLOP WELLINGTON

*duxelles, winter truffle, poultry jus, beurre noisette foam
Domaine Ponsot 'Cuvée Vieilles Vignes' Clos de la Roche, Grand Cru 2020*

THE FOREST & THE FLAME
AMERICAN WAGYU NEW YORK STRIP

*morel mushrooms & red wine sauce
Freemark Abbey 'Bosché Vineyard' Rutherford Magnum 2002*

THE CROWN CUT
KOBE FILET 4 OZ

*truffle-veal demiglace, horseradish purée
Château Margaux 'Pavillon Rouge' 'Premier Cru Classé' 2015*

WHISPER BETWEEN SEASONS
LEMON-YUZU COINTREAU CLOUD

Rémy Martin XO

THE LAST EMBER OF THE YEAR
PINE NEEDLES ICE CREAM

*gianduja "soufflair",
chocolate ginger mousse, feuilletine, blood orange gel*

*Finished with a final taste of Louis XIII,
honoring the passage into the new year*