NEW YEAR’S EVE CELEBRATION

9pm to 1am | $255 per person for full package

Hors d’Oeuvres
Beef tartar, caper, dijon mustard, pecorino crostini
Maine lobster corn dog, tarragon aioli
Beet meringue, whipped herb goat cheese
Smoked duck, blueberry leather

Sushi Bar
Assorted maki and sashimi soft shell crab, bbq eel, amaebi, ikura, hamachi, hokkigai, california roll, spicy tuna roll, fried lobster roll

Earth
Cauliflower panna cotta radicchio, arugula, pickled fennel, caramelized pecan, baby bbq carrots pomegranate vinaigrette

Air
Mosaic Foie gras tochon, apple foam, cabbage chips, cherry gastrigue

Fire
Live charred smoked eye of ribeye, pommes anna, maple carrot puree

Water
East coast and west coast varieties
Bloody mary gelee, micro salad
Lemon, horseradish, tabasco
Teriyaki octopus kushiyaki

Space
Champagne gelee and cream
Black tie chocolate mousse
Chocolate covered strawberries
Ball drop cake pops