



# NIYE

*Menu*



NEW YEAR EVE  
— DINNER —  
**MENU**  
BY CHEF DEREK

AMUSE-BOUCHE

**BRIE EN CROUTE**

Cranberries, Candied Pecans, Fig Jam, Honeycomb, Thyme, Croutes

FIRST COURSE

**LOBSTER BISQUE**

Butter Poached Maine Lobster, Cognac, Tarragon Oil

SECOND COURSE

**CHESTNUT AND KOBOCHA SQUASH RAVIOLI**

Brown Butter, Shimeji Mushroom, Star Anise

THIRD COURSE

**ROASTED BEEF TENDERLOIN**

Potato Pave, Hakurei Turnip, Glazed Carrot, Sauce Bordelaise

FOURTH COURSE

**BAKED ALASKA**

Chocolate Espresso Cake, Banana Sea Salt Caramel Gelato

MIGNARDISE

**ASSORTMENT OF MINI PASTRIES AND TRUFFLES**

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Four Course Dinner  
\$75 per person

Wine Pairing  
\$45 per person

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(plus tax and gratuity)