

A NIGHT OF HOLLYWOOD GLAMOUR | RINGING IN 2026

TO SHARE

PARKER HOUSE ROLLS

cultured amish butter, caramelized onion butter 9

GRILLED GEM LETTUCE

grana padano, brioche, miso caesar, cured yolk 14

WOOD OVEN CRAB CAKE*

lump crab, sambal aioli, celery root slaw 20

SIGNATURES

NY STRIP*

30 day dry aged
RL Valley Ranch, 16 oz
75

WOOD OVEN CHICKEN

carolina gold rice, piri piri sauce
34

ORA KING SALMON*

8 oz
55

MUSHROOM RISOTTO

local mushrooms, reggiano
28

WAGYU STRIP*

Sir Harry wagyu, 14 oz
90

DESSERTS

BASQUE CHEESECAKE

toasted meringue, smoked chocolate ganache 12

APPLE TART

sable cookie crust, fire-roasted apple mousse, caramel, cinnamon ice cream 12

ACCOMPANY

roasted mushrooms 10 | bone marrow whipped potatoes 14 | caviar butter 14 | veal jus 7

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat).

We offer gluten-free options; however, our kitchen is not completely gluten-free.

A 20% gratuity will be added to parties of 6 or more.