

A NIGHT OF HOLLYWOOD GLAMOUR | RINGING IN 2026

Chef's Table

ACT ONE

PARKER HOUSE ROLLS

cultured amish butter, caramelized onion butter

ACT TWO

GRILLED GEM LETTUCE

grana padano, brioche,  
miso caesar, cured yolk

WOOD OVEN CRAB CAKE\*

lump crab, sambal aioli,  
celery root slaw

ACT THREE

*choice of*

WOOD OVEN CHICKEN

carolina gold rice, piri piri sauce

OR

BLACK TRUFFLE RISOTTO

local mushrooms, reggiano

ACT FOUR

*choice of*

WAGYU STRIP\*

Sir Harry wagyu, 14 oz

*served with*

roasted mushrooms, bone marrow whipped potatoes, veal jus

OR

ORA KING SALMON\*

16 oz

*served with*

roasted mushrooms, whipped potatoes, caviar butter

ACT FIVE

*choice of*

BASQUE CHEESECAKE

toasted meringue, smoked chocolate ganache

OR

APPLE TART

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

\*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.