

NEW YEAR'S EVE

2025



MENU

Spicy Honey Mussels | 28

Nduja, Garlic, Fresh Herbs,
Sourdough

Pan Roasted Branzino | 36

Beluga Lentils, Butternut
Squash, Fennel

New Zealand Lamb Chops | 46

Spiced Carrots, Farro,
Pomegranate Glaze

Buttermilk Panna Cotta | 18

Champagne Infused Grapes,
Candied Pistachios

Mionetto Prestige Prosecco Brut MV

\$9 Per Glass / \$45 Bottomless Bubbles