

New Year's Eve

125. PER PERSON

FIRST COURSE

choice of

TUNA CRUDO*

osetra caviar, tomato,
shallot, yuzu

FRENCH ONION TART

crispy puff pastry, brie custard,
black truffle, honey VG

enhancements

SEAFOOD TOWER*

oysters, poached shrimp, lobster, king crab, classic cocktail sauce, dijon mustard aioli, mignonette GF
PRICE PER GUEST | 45.

OSETRA CAVIAR SERVICE

proper garnitures, blinis a la minute 30g | 90 · 50g | 110

SECOND COURSE

choice of

CRISPY LEEK & EGGPLANT FRITTERS

creamy feta, red pepper aioli

LITTLE GEM SALADE

green goddess, dill,
lemon, radish VG GF

THIRD COURSE

choice of

GNOCCHIS À LA TRUFFLE

oyster mushroom,
parmesan fonduta,
shaved black truffle VG

HAND-CUT FILET*

7oz
roasted garlic,
olive oil

LINGUINE & CLAMS

fresno chiles,
toasted garlic,
lemon breadcrumbs

BLACKENED HOKKAIDO SCALLOPS

butternut squash purée,
saffron beurre blanc,
espelette pepper

substitutions

16oz DELMONICO RIBEYE*

sauce diane 20.

LAMB CHOPS

confit garlic tapenade, lamb jus, rosemary 10.

ACCOMPANIMENTS 15. EA

GRILLED GREEN BEANS

miso crème fraîche, smoked almonds,
honey, garlic oil VG GF

COAL ROASTED BRUSSELS SPROUTS

bacon vinaigrette, apple saba,
fines herbes GF

WHIPPED POTATOES

cultured butter, chives
VG GF

DESSERT

choice of

WARM APPLE BREAD PUDDING

cider toffee caramel,
whipped crème fraîche

CHOCOLATE TART

dark chocolate,
whipped crème fraîche,
sea salt

VG - vegetarian

GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

An 18% service charge will be added to all parties of 6 guests and more. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.



LA SERRE