Join us for our
New Year's Eve Bash!

Ring in the New Year with a unique Austrian alpine experience.
Expect entertainment, surprises, great music and the most decadent of menus!

PICK YOUR PREFERENCE:

THE DAZZLING: CHAMPAGNE, CAVIAR & PASTA

3:30 pm - 5:30 pm

Pre-dinner celebration w/ Caviar, Champagne & Truffle Fettuccine

Bottomless Champagne
200

THE SEDUCTIVE: NYE DINNER

5:30 pm - 7:30 pm

(All night for bar seating)

Three-course dinner

Bottomless Champagne
350

THE SENSATIONAL: NYE DINNER

7:30 pm 'til late

Six-course dinner

Bottomless Dom Pérignon
700

Premium curated wine pairing available
200

This is a ticket event. Purchased seats can be transferred to other parties but not refunded.

*We will be able to accommodate vegan, vegetarian & gluten-free guests made in advance. Additional menu options for our little guests will be available upon request.

Please inform us about you and your family's dietary preferences upon booking.

Dazzling

Late Lunch Celebration

(3:30 pm - 5:30 pm)
200

CHAMPAGNE CAVIAR & PASTA

Bottomless Champagne

Siberian Royal Caviar
Served w/ chips &
crème fraîche

&

Creamy Truffle Fettuccine
Fettuccine, black truffle &
parmesan cheese

&

Nutella Crepe

The Seductive

NYE Dinner: Bar

350

BOTTOMLESS CHAMPAGNE

1ST COURSE

choice of

Saffron Sea Scallops
Charred Maine scallops, roasted cherry tomatoes, saffron lemon butter sauce, basil & micro-greens

Roasted Chestnut Velouté
Porcini mushrooms, aged Parmesan cheese, thyme & crème fraîche

Escargots en Brioche
Escargots sautéed w / garlic butter, tomato concassée & Pastis

Terrine de Foie Gras
Hudson Valley Foie, flavored w/ Sauternes, toasted brioche & lingonberry compote

Royale Cheese Fondue
Melted Gruyère, Vacherin, Beaufort & Comté, Champagne, touch of Kirschwasser, served w/ warm crispy bread, assorted charcuterie & vegetables, topped w/ freshly shaved black truffles

2ND COURSE

choice of

Filet Mignon
Tenderloin Steak w/ truffle-whipped potatoes, roasted cherry tomatoes, grilled asparagus, served w/ peppercorn sauce

Risotto au Homard
Lobster Tail over risotto w/ Provençal vegetable ragout, rainbow carrots & garlic butter sauce

Colorado Rack of Lamb
Roasted rack of lamb, rosemary & lemon, served w/ golden crust potato gratin from Savoie

Truffle Gnocchi-flette
Black truffle potato gnocchi, bacon, touch of cream, caramelized onions & melted Gruyère cheese

3RD COURSE

choice of

Big Apple
Caramelized apple, Calvados, touch of cinnamon, crunchy almond-walnut streusel & vanilla bean ice-cream

Eispalatschinke
Pistachio ice-cream, crème Chantilly, roasted pistachios & Nutella

Midnight in Paris
Vanilla crème brûlée custard & crispy caramel

Suzette
Famous flambéed crêpe w/ beurre Suzette, Grand Marnier, fresh orange juice & zest, served w/ vanilla bean ice-cream

We cannot accommodate children at the bar

Subject to Tax & 22% service charge

The Sensational
NYE Dinner
700

BOTTOMLESS DOM PÉRIGNON

AMUSE BOUCHE
choice of

Bruillard aux Truffes d'Hiver
Velvety French scrambled eggs w/ freshly shaved black truffles
served w/ brioche toast

Prosciutto & Melon GF
Prosciutto di Parma, sweet melon & aged balsamic reduction

STARTERS
choice of

GF **Saffron Sea Scallops**
Charred Maine scallops,
roasted cherry tomatoes, saffron lemon
butter sauce, basil & micro-greens

veg **Roasted Chestnut Velouté**
Porcini mushrooms, aged Parmesan
cheese, thyme & Creme Fraiche

Escargots en Brioche
Escargots sautéed w / garlic butter,
tomato concassée & Pastis

Terrine de Foie Gras
Hudson Valley Foie, flavored w/
Sauternes, toasted brioche &
lingonberry compote

FONDUE COURSE

Royale Cheese Fondue
Melted Gruyère, Vacherin, Beaufort & Comté,
Champagne, touch of Kirschwasser,
served w/ warm crispy bread, assorted charcuterie
& vegetables, topped w/ freshly shaved black truffles

INTERMEZZO
Rasperry sorbet, vodka & mint

ENTRÉES
choice of

GF **Filet Mignon**
Tenderloin Steak w/ truffle-whipped potatoes,
roasted cherry tomatoes, grilled asparagus,
served w/ peppercorn sauce

GF **Risotto au Homard**
Lobster Tail over risotto
w/ Provençal vegetable ragout,
rainbow carrots & garlic butter sauce

Colorado Rack of Lamb
Roasted rack of lamb, rosemary
& lemon, served w/ golden crust potato gratin
from Savoie

Truffle Gnocchi-flette
Black truffle potato gnocchi, bacon, touch of
cream, caramelized onions, melted Gruyère
cheese, freshly shaved black truffles

DESSERT
choice of

Big Apple
Caramelized apple, Calvados,
touch of cinnamon, crunchy almond-walnut
streusel & vanilla bean ice-cream

Eispalatschinke
Pistachio ice-cream, crème Chantilly,
roasted pistachios & Nutella

Midnight in Paris
Vanilla crème brûlée custard
& crispy caramel

Suzette
Famous flambéed crêpe w/ beurre Suzette,
Grand Marnier, fresh orange juice & zest,
served w/ vanilla bean ice-cream