CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Pricing excludes additional alcohol, tax & service charge. Please note, a 20% gratuity is added automatically.

COCKTAIL RECEPTION 7:30 - 8:30 PM

OYSTERS
live station

CHARCUTERIE TROLLEY
prosciutto di parma | cured meats | grilled bread

CHEESE TROLLEY
house made jams | candied nuts

BRUSCHETTA BAR
roasted winter vegetables | toast points

RUINART CHAMPAGNE | blanc singulier

DINNER 8:30 PM

AMUSE SPHERE
black-eyed pea broth

FIRST CAVIAR
passmore ranch reserve caviar | crispy potato points | tomato jam | creme fraiche

SECOND BOUILLABAISSE RAVIOLI
lobster | shrimp | bouillabaisse reduction

THIRD BONE MARROW TARTARE
wagyu | bone marrow aioli | chive

FOURTH SCALLOP
pan roasted | chicory | grape | vinaigrette

FIFTH GRANITA
limoncello

SIXTH BISON RIBEYE
buttercup squash puree | baby cauliflower | shaved winter truffles | natural jus

DESSERT
WINTER WONDERLAND ROOM

MIDNIGHT RUINART CHAMPAGNE TOWER | blanc singulier

$350++ PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Pricing excludes additional alcohol, tax & service charge. Please note, a 20% gratuity is added automatically.