

NEW YEAR'S EVE 2025



December 31, 2024 • 4:00 p.m. - 9:00 p.m.
\$65 prix fixe menu (Choice of appetizer & entree with dessert)
or à la carte also available

APPETIZERS

BACON-WRAPPED GRILLED SHRIMP \$18
Roasted Garlic-Sherry Vinaigrette, Piquillo Peppers, Frisee Salad

TUNA CARPACCIO \$18
Wasabi Aioli, Wakame, Ponzu Glaze, Crispy Japanese Sweet Potato

ENTRÉES

FILET MIGNON MEDALLIONS \$42
Truffle Demi-Glace, Parmesan Tuile, Asparagus, Fingerling Potatoes

BOUILLABAISSSE \$42
Lobster Tail, Calamari, Mussels, Codfish, Scallops, Saffron Tomato Broth,
Rouille, Sourdough Crouton

DESSERT

CRÈME BRÛLÉE \$12
Our Classic Homemade Vanilla Bean Custard, Caramelized Sugar & Fresh Berries

CELEBRATORY COCKTAILS

J CUVÉE BRUT CHAMPAGNE \$20/GLASS -\$90/BOTTLE
Lively Bubbles, Hints of Lemon, Notes of Apple, Cranberry, Ginger

WHITE CRANBERRY SPARKLER \$13
White Cranberry Juice, Spiced Simple Syrup, Prosecco

HAPPY TRAILS \$14
Brandy, Malbec, Lime Juice, Simple Syrup, Large Ice Square

★ ★ ★
**BLACK POWDER
TAVERN**