

# New Year's Eve 2025

## FIRST COURSE

Local & Coldwater Oyster Duo\*  
green apple & shallot mignonette, fennel pollen

Scallop Crudo\*  
brown butter vinaigrette, citrus, trout roe

White Asparagus  
truffle hollandaise

Caviar Bump\* +8  
Kaluga Caviar

## SECOND COURSE

Lobster Medallion\*  
uni, vanilla beurre blanc, parsnip purée, tarragon oil

Foie Gras\*  
endive & fennel salad, gastrique, citrus, hazelnuts, ciabatta

Citrus Burrata  
pickled fennel, watercress, Marcona almonds, local spiced honey

## THIRD COURSE

King Crab She Crab Soup\*  
Carolina Gold Rice, honey sherry spritz

Pork Belly\*  
murasaki potato, pickled enoki, black garlic honey

Super Mushroom Bros Confit Mushroom  
Fresno Chili Chimichurri, Marcona almond

## FOURTH COURSE

Halibut\*  
crème fraîche fume, black lentils, chili oil

Foie Gras Stuffed Prime Beef Tenderloin\*  
foie & mushroom duxelles, whipped potato, broccolini, demi-glace

4oz A5 Wagyu\* +45  
maldon salt, fresh horseradish, chive, red wine dijon

Black Truffle Gnocchetti  
Grana Padano, chive

Prime Tomahawk for 2 +75  
whipped potato, truffle hollandaise

## DESSERT

The Ultimate Coconut Cake  
Crème anglaise, strawberry

Tuxedo Mousse Duo  
white & dark chocolate,  
raspberry, cake crumble, champagne gelee, 24k gold

SELECT ONE OF EACH COURSE  
\$225 PER GUEST

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OUR AMUSE BOUCHE FOR THE EVENING

Collard Greens & Black-Eyed Peas

In Southern tradition, black-eyed peas represent luck for the coming year,  
& collard greens symbolize abundance & prosperity.  
A reflection of what we hope the year ahead holds & a meaningful beginning to our celebration tonight.

Enhancements for the Table

Caviar Service

Served with potato chips, shallot, chive, crème fraîche

Golden Imperial Osetra\* 200  
Kaluga\* 150  
Siberian Sturgeon\* 100

Seafood Towers

Elevation One\*  
5 shrimp cocktail,  
6 oysters,  
smoked trout dip  
65

Elevation Two\*  
10 shrimp cocktail,  
12 oysters, 5 crab claws,  
smoked trout dip  
140

Elevation Three\*  
15 shrimp cocktail,  
24 oysters, 10 crab claws,  
smoked trout dip,  
lobster tail  
275

caviar service can be added to any tower

A NOTE FROM OUR CHEF & TEAM

As 2025 draws to a close, we are reminded of the beauty found in reflection, renewal,  
& the joy of gathering to welcome what lies ahead.  
Each dish this evening is prepared with intention, inspired by the spirit of celebration,  
the traditions of the South, & the promise of a fresh beginning.

From our kitchen to your table, we wish you an evening filled with warmth,  
joy, & moments worth savoring as we welcome the year ahead.  
Thank you for choosing to celebrate this meaningful night with us.  
We look forward to creating many more memorable moments with you in 2026.

And to our devoted team, whose dedication, heart, & craft bring each moment to life,  
this celebration would not be possible without you.

BEST, We are deeply grateful for all that you do. BEST,

COURTNEY VAN DYKE  
EXECUTIVE CHEF & B



DUTCH ANDRUS  
DIRECTOR OF RESTAURANTS