

1833

KITCHEN & BAR

New Year's Eve

5:00 to 10:00 p.m., December 31, 2025

Six Courses \$125 | with 🍷 Wine Pairing \$200

AMUSE-BOUCHE Jones Farm Feta *Castelvetrano olive, hot honey* 🏠🍷

FIRST COURSE CHOOSE ONE

Vegan Mushroom Velouté

cashew cream, truffled confit wild mushrooms 🏠🍷🌱

Red Endive Salad

blood orange vinaigrette, pickled shallot, Castelvetrano olive 🍷

Onion Tartine

white bean purée, chili crisp, caperberry 🍷🌱

🍷 Dr. Konstantin Frank, Finger Lakes, Blanc de Blancs, NY, NV

SECOND COURSE CHOOSE ONE

Tête de Moine

hibiscus honey, fig, Valencia almonds, lavender cracker 🍷

Lobster Toast

toasted brioche, bearnaise sauce, tobiko, chive 🏠🍷

Duck Terrine

rye toast, caramelized onion jam, pickled concord grapes, maple foam 🏠

🍷 Il Frappato, Occhipinti, Terre Siciliane, 2022

INTERMEZZO Cherry Balsamic Snow Cone 🍷🌱

MAIN COURSE CHOOSE ONE

Venison Osso Bucco

pomegranate braised, saffron polenta, caulini, gremolata 🍷

🍷 Sangiovese, Montevetrine, Toscana, Italy, 2020

Scallops

chili lime romesco, purple potato, radish, olive, almonds

🍷 Grüner Veltliner, Six Eighty Cellars, "Clayver," Finger Lakes, 2022

Carved Wagyu

grilled baby Bok choy, black garlic demi, potato pavé, hoisin 🍷

🍷 Barolo, G.D. Vajra, "Albe," Piemonte, Italy, 2024

Truffle Risotto

braised leek, brie, mushroom, crispy garlic 🍷

🍷 Volnay Vendanges, Michel Lafarge, "Vendanges Selectionnees," Cote de Beaune, France, 2018

Halibut

potato leek soubise, fondant potato, roasted carrot, fennel, dill, lemon 🍷

🍷 Monthelie, Domaine Rougeot, "Les Toisières," Cote de Beaune, France, 2021

DESSERT CHOOSE ONE

Riesling Poached Pear

hazelnut crumble, candied ginger cookie, buttermilk cream 🍷

🍷 Riesling, Red Tail Ridge, "Noble Pursuit," Late Harvest, 2024

Cherry Buttermilk Panna Cotta Tart

vanilla shell, orange whipped cream, vanilla almond crumb, cherry compote 🍷

🍷 Riesling, Constantia, "Après," 2024

Chocolate Passion Fruit Truffle Bomb

passion fruit sauce, toasted coconut, white chocolate 🍷🌱

🍷 Amarone della Valpolicella, Antonio Castagnedi, Veneto, Italy, 2015

🏠 Sourced from Local Farms

🍷 Gluten-Free 🌱 Vegetarian

Vegetarian options are available upon request; please no substitutions.
Items are subject to change based upon availability.