



THE ARBOUR



2025

NEW YEARS EVE DINNER MENU

THREE COURSE - \$129 PER PERSON

Appetizers (choice of)

Scallop crudo, shaved fennel, orange, crispy quinoa, saffron aioli, radish

Seared yellowfin tuna, bamboo rice, ponzu glaze, wasabi cream, vanilla oil

Burrata cheese, San Daniele prosciutto, pickled carrot, wild arugula, salted crumble

Winter greens salad, pomegranate vinaigrette, goat cheese, pumpkin seeds

Artichoke soup, lemon oil, black truffle foam

Entrees (choice of)

Filet mignon, au poivre sauce, green beans, side of truffle mashed potatoes

Lamb rack, pommes anna, sautéed brussel sprouts, herb hollandaise, salsa verde

Lobster risotto, one pound of Maine lobster, cherry tomatoes, soybeans, chives

Chilean seabass, potato gnocchi, winter vegetable ragout, lemon-garlic foam

Fresh fettuccine pasta, celery root puree, wild mushrooms, crushed black truffles

Desserts (choice of)

Chocolate mousse cake, candied hazelnuts, salted caramel, chocolate sauce

New York style cheesecake, loganberry jam, toasted meringue sticks

Grandma's carrot cake, cream cheese frosting, carrot reduction, whipped cream

Champagne-orange sorbet, coconut macaroon cookie

Assorted chocolate bonbons