

CHLOE
BY HAIDAR KAROUM



2024 New Year's Eve Dinner \$120 Per Person

Four Course Tasting Menu One Choice Per Course

Sommelier Wine Paring \$40



Smoked Salmon Napoleon with Everything Crisp, Creme Fraiche & American Caviar

Classic Prime Beef Tartare with Farm Fresh Egg & Garlic Grilled Country Bread

Wild Mushroom Dumplings & Baby Vegetables in Porcini Consomme



New England Oyster Chowder with Fennel, Leeks, Yukons & House Oyster Crackers

Ricotta & Spinach Ravioli with Aged Parmesan & Black Truffle Butter

Miso Glazed Alaskan Sablefish with Robuchon Potatoes & Gingered Greens



Red Wine Braised Creekstone Beef Short Ribs with Parsnips & Fresh Horseradish

Roasted Amish Chicken Breast with Goat Cheese-Shiitake Stuffing & Creamy Polenta

Pan Seared Black Sea Bass with Sunchokes & Blue Crab Emulsion



Dark Chocolate, Coffee & Cardamom Budino with Whipped Labneh & Shaved Chocolate

Tropical Fruit Sundae with Passion Fruit, Kiwi, Coconut, Mango & Macadamia Crunch

Poached Pear Upside Down Cake with Pear Caramel, Cookie Crumble & Creme Fraiche Ice Cream

◆Please inform your server about any allergies. No substitutions. Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L. *Cake fee is \$6 per person.

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