

2026 NEW YEAR'S EVE DINNER | 170 PER PERSON

APPETIZER - SELECT ONE

East & West Coast Oysters * ☒
6 Pieces

Jumbo Shrimp Cocktail *

French Onion Soup
Comté Cheese

Butternut Squash Soup ☒
Oyster Mushrooms

J&G Chopped Salad * ☒ ✓
Frisee, Arugula, Pecans, Blue Cheese

Heirloom Tomato * ✓
Crispy Onion, Russian Dressing, Basil

Crispy Black Truffle Potatoes Pave ☒
Osetra Caviar, Creme Fraiche, lemon zest

Hearts of Romaine Caesar Salad *
Sourdough Crouton, Lemon, Chili

Iceberg Wedge * ☒
Tomatoes, Crispy Bacon, Blue Cheese Dressing

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Peekytoe Crab Cake *
Sweet Chili Sauce, Asian Mix

Black Truffle Cheese Fritters * ✓

J&G Black Truffle French Fries * ✓
Black Garlic Aioli, Parmesan, Truffle Ketchup

Foie Gras Terrine
Grilled Country Bread, Ginger Jalapeño-Apple Compote

Parmesan Risotto ☒ ✓
Roasted Maitake, Herbs

ENTRÉES- SELECT ONE

Slowly Baked Salmon * ☒
Mashed Potatoes, Brussels Sprouts, Truffle Vinaigrette

Mero Sea Bass * ☒
Miso Yuzu Glazed, Baby Bok Choy, Sriracha Sauce

Sautéed Dover Sole *
Grenobloise

Seared Scallops *
Caramelized Cauliflower, Caper, Raisin Emulsion

Maine Lobster * ☒

8 oz Filet Mignon * ☒

10 oz Six Peppercorn Prime NY Steak * ☒

7 oz Grass Fed Filet Mignon * ☒

12 oz Grass Fed Boneless Ribeye Steak * ☒

9 oz NZ Elk Chop * ☒
Coffee Rub

16 oz Lamb T-Bone * ☒

48 Hour Short Ribs *
Red Wine Miso Sauce, Parsnip Puree Honshimeji,
Sautéed Foie Gras

Vegan Penne Pasta San Marzano ✓
Tomato Sauce, Italian Sausage, Zucchini, Parmesan, Basil

SAUCES

Soy - Miso Mustard ✓

Smoked Chili Glaze ☒

Black Pepper Condiment ✓

Béarnaise * ☒ ✓

J&G Steak Sauce ☒



Executive Chef | JACQUES QUALIN General Manager | FRANK ARMANETTI

☒ **Gluten Free** ✓ **Vegetarian** 🌱 **Vegan**

20% Service Charge will be added to parties of 6 and more

*These items may contain raw or undercooked ingredients. 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. If you have a food allergy, please speak to the chef, manager, or your server.

SIDES - SELECT ONE

Grilled Asparagus (X) (V) (VF)
Lemon Zest, Olive Oil

Caramelized Brussels Sprouts (X) (V) (VF)
Local Pecan, Aged Balsamic

Sautéed or Creamed Spinach (X) (V)

Steamed Broccoli (X) (V)
Parmesan, Lemon

Roasted Mushrooms (X) (V) (VF)
Herbs, Chili

French Fries (V)

Potato Gratin with Comté (X) (V)

Salt and Pepper Baked Potato (X) (V)

Mashed Yukon Gold Potatoes (X) (V)

Macaroni and Cheese (V)

Sautéed Onions, Smoked Bacon
Lardons, Mushrooms
Herbs

Steamed Jasmine Rice
Cardamon Scented

Additional Side 15

DESSERT- SELECT ONE

Warm Chocolate Cake*
Caramel Ice Cream

Carrot Cake
Cream Cheese Ice Cream

J&G Cheesecake
Port Black Mission Figs Compote
Cardamon Reduction, Vanilla Ice Cream

Sticky Toffee Pudding
Coconut Ice Cream, Toasted Pistachio

Green Apple Cobbler
Cinnamon Ice Cream

Pumpkin Ice Cream Sundae
Ginger Snap cookie, Cranberry,
Toasted Pecan Spice Caramel Sauce

Ice Cream or Sorbet (X)

ADDITIONS

Blue Cheese * (X)
7

Oscar Style * (X)
20

Chicken (X)
10

Shrimp * (X)
12



Executive Chef | JACQUES QUALIN General Manager | FRANK ARMANETTI

(X) Gluten Free (V) Vegetarian (VF) Vegan

20% Service Charge will be added to parties of 6 and more

*These items may contain raw or undercooked ingredients. 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. If you have a food allergy, please speak to the chef, manager, or your server.