

NYE Dinner Menu

Three Course Feast: \$100 per person
Add On: Wine Pairing \$35 per person
(Tax and gratuity not included)

COMPLEMENTARY WELCOME SPARKLING WINE TOAST

FIRST COURSE

FALAFEL (V)

Labneh | pomegranate seed | pomegranate gastrique | mint

OCTOPUS SALAD (GF)

Capers | red onion | potatoes | garlic olive oil | white balsamic vinegar

ŠOPSKA SALAD (GF, V)

Cucumbers | heirloom tomatoes | olives | peppers | feta | red onion | red wine vinaigrette

SECOND COURSE

LAMB CHOPS* (GF)

Mint chimichurri | basmati rice pilaf | grilled squash | onions | peppers | veal demi glaze

ZAATAR CRUSTED HALIBUT* (GF)

Parsnip puree | braised fennel | blood orange beurre rouge

GRILLED NY STRIP*

Demi glaze butter | truffle mac and cheese

THIRD COURSE

BLACK FOREST CAKE

Maraschino cherry | merengue

NY CHEESECAKE

Raspberry | whipped cream

ROZATA (GF, V)

Berries | whipped cream



Parties of 6 or more will have an automatic 20% gratuity added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies.

*Before consuming, these items may be undercooked.

GF=Gluten free V=Vegetarian