



## ***New Year's Eve 2024***

**BREAD**  
**Traditional Becca Popovers**

**AMUSE**  
**Smoked Steak Tartare In Croute**  
*Horseradish Gel, Micro Greens*

### **SECOND COURSE (CHOOSE ONE)**

#### **Baby Gem Salad**

*Strawberries, Orange Supremes, Candied Almonds,  
Ricotta Salata, Fresh Grapes, Cavalier Honey Lemon Vinaigrette*

#### **Braised Beef Short Rib Croquettes**

*Sweet Potato Soubise, Horseradish Foam, Micro Cress*

#### **Becca She-Crab Soup**

*Lump Crabmeat, Sherry Reduction*

### **THIRD COURSE (CHOOSE ONE)**

#### **Smoked Salmon Capellini**

*Leek, Fennel, Smoked Salmon, Heirloom Tomatoes,  
Dill Caper Cream Emulsion, Shaved Parmesan, Caviar*

#### **Cured Duck Breast Toast**

*Shaved Maple Leaf Duck Breast, Whipped Goat Cheese Mousse,  
Ciabatta Baguette, Baby Arugula, Candied Walnut, Apple Cider Gastric*

#### **Signature Becca Crabcake**

*Roasted Baby Vegetables, Fennel Pollen Lemon Butter*

### **FOURTH COURSE (CHOOSE ONE)**

#### **Mesquite Wood Grilled Petite Filet Mignon**

*Caramelized Parsnip Puree, Truffled Potato Au Gratin, Broccolini,  
Roasted Oyster Mushrooms, Smoked Tomato Jam, Bordelaise Sauce*

#### **Maple Bourbon Glazed Swordfish**

*Grilled Sixty Swordfish, Piedmont Risotto, Apple Chutney,  
Garlic Spiked Spinach, Fennel Pollen Lemon Butter*

#### **Deconstructed Parisian Gnocchi Al Forno**

*House Made Gnocchi, Italian Sausage, Greek Olives,  
Roasted Garlic, Pomodoro, Fennel, Burrata Mozzarella*

#### **Crisp Cabbage Schnitzel**

*Fregola Salad, Jager Mushroom Pan Gravy, Baby Vegetables*

### **DESSERT LOUNGE**

***Ask your server for your VIP Pass to the NYE Bubbles Lounge & Dessert Bar***

*Hazelnut Tartlet, Petite Fours, Macarons, House Made Truffles,  
Chocolate Strawberries, Red Velvet Cake, Cranberry White Chocolate Cake,  
Seasonal Cream Puff, Lemon Bars, Vegan Petit Fours*