



# New Year's Eve Menu

GLASS OF SPARKLING

FOR THE TABLE

***Dahlia Signature Brioche***

Foie Gras Pate | Truffle Butter

***Oysters & Pearls***

Oyster Mignonette | Charred Tuna Otoro  
Oscietra Caviar | Fresh Herbs

***Black Cod Miso***

Miso-Marinated Black Cod | Baby Bok Choy  
Shimeji Mushrooms | Yuzu Dashi Broth | Sesame Oil

***Black Truffle & Chantarelle Risotto***

Carnaroli | Parmigiano Reggiano  
Asti Spumante | Chantarelles

***Sorbet***

Ginger & Yuzu

***Steak Rossini***

Prime Beef Tenderloin | Seared Foie Gras | Black  
Truffle Jus | Caramelized Shallots | Smoked Potatoes

***Chocolate Trinity***

Valrhona Dark | Callebaut Milk Chocolate | Crèmeux  
| Hazelnut Crumbs | Raspberry Fluid Gel

**First Seating: 5:30 PM - 8:00 PM | \$99/Guest**

**Second Seating: 8:30 PM - 11:00 PM | \$120/Guest**

Please inform your server of any food allergies or dietary restrictions you may have.

While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.