



Celebrate NEW YEARS EVE.



WEDNESDAY, DECEMBER 31, 2025
VUE 1913

First Course

CAVIAR & EGG*

egg 63° | white ossetra | chive
pickled shallot | crispy leek

Second Course

LOBSTER AGNOLOTTI

spinach beurre blanc | citrus | cioppino emulsion

Third Course

SNAKE RIVER FARMS PETITE FILET* *gf*

whipped potato butter | rosemary crumble
royal trumpet essence

Fourth Course

ALMOND BERRY TOAST *n*

almond pain de gènes with champagne gelée
raspberries | vanilla mousse | candied almonds
chocolate raspberry ganache

FOUR-COURSE DINNER
ADULTS | 135

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.