



Celebrate NEW YEARS EVE



DECEMBER 31, 2026

VUE 1913

FIRST COURSE

CAVIAR MACARON* *n*

osetra | crème fraîche | chive | lemon

SECOND COURSE

LOBSTER RAVIOLO

brown butter sabayon | citrus | butternut purée

THIRD COURSE

SNAKE RIVER FARMS PETITE FILET* *gf*

potato mousseline | roasted brussels sprouts
harper mountain mushrooms

FOURTH COURSE

HAZELNUT ROYALE *n*

hazelnut sponge, feuilletine crunch,
dark chocolate mousse, raspberry gel

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.