



urban HILL

New Year's Eve 2025

Amuse Bouche

white truffle chèvre, pickled apple, corn chip

— First — please choose

Lobster Bisque

caviar, yuzu crème fraîche, focaccia crisp

Butternut & Hazelnut Soup

tempura black trumpet mushroom, pimentón oil

Road 31 Wine Co. Sparkling Pinot Noir 2017, Carneros, California

— Second — please choose

Hiramasa Crudo

aguachile, kumquat, pomegranate gel, nori crisp

Farm Greens & Chicory Salad

asian pear, roasted beets, goat cheese, shaved fennel, spicy mandarin vinaigrette

Peyrassol 'Les Commandeurs' Rosé 2023, Provence, France

— Main — please choose

Buxton's Day Boat Fresh Scallops

forbidden rice risotto, citrus, ginger beurre blanc, piquillo pepper coulis

Tenuta Stella Friulano 2023, Friuli, Italy

Mishima Wagyu Eye of Ribeye

whipped potatoes, charred broccolini, black truffle demi-glace

Domaine les Sibü 'Sablet' 2022, Côtes-du-Rhône, France

Grilled Five-Spice Barramundi

charred leek fregola sarda, coconut-carrot purée, hedgehog mushroom, black sesame tuile

Martin Woods 'Temperance Hill' Chardonnay 2023, Willamette Valley, Oregon

Root Vegetable "Lasagna"

smoked mushrooms, tomato coulis, crispy parmesan

Phelan Farm 'Autrement' 2024, San Luis Obispo, California

*upgrade Lobster 24 Caviar 18 White Truffle 40 Black Truffle 28 Foie Gras 26

— Dessert — please choose

Champagne Pavlova

meringue dome, champagne mousse, mint-macerated berries, lemon foam

Robert Sinskey Late Harvest Muscat 2023, Napa, California

Opera Cake

brownie biscuit, vanilla chiffon cake, coffee mousse, chocolate ganache

Dow's Tawny Colheita 2007, Porto, Portugal

\$145 PER GUEST | \$55 SOMMELIER SELECTION

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Beverage Manager Katie Forstner - General Manager Jessica Johns
20% gratuity applied to parties of six or more. 2% gratuity applied for Culinary Team appreciation, removable upon request
Sommelier selection is subject to change due to DABS availability.
*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

