15 PARK
SHARE • INDULGE • ENJOY

NEW YEAR'S EVE DINNER

December 31, 2026 | 4pm-9pm

FOUR-COURSE MENU | **$95 per person**
Add wine pairing to each course | $59 per person

APPETIZER

Chargrilled Octopus
Mascarpone eggplant purée, potato and tomato confit

2023 Blasted Church Vineyards Sauvignon Blanc (3oz)

or

Roasted Butternut Squash Soup
Sea salted pumpkin fennel

2021 Church & State Wines Viognier (3oz)

SECOND COURSE

Carabinero Shrimp & Squid Ink Risotto
Applewood-smoked bacon, lemon wasabi foam

2025 Stag's Hollow Winery Albarino (3oz)

or

Easy Buffalo Cauliflower
Housemade cucumber labneh, cumin

2023 Corcelettes Estate Winery Gewürztraminer (3oz)

THIRD COURSE

Grilled Rack of Lamb
Lamb croquet, mashed sweet potato, chimichurri sauce, lamb gravy

2020 Rainmaker Wines Malbec (5oz)

or

Grilled Beef Filet Mignon
Mashed potato, baby vegetables

2021 Da Silva Vineyards Cabernet Franc (5oz)

or

Grilled Teriyaki Tofu
Broccolini, wild rice

2025 French Door Winery Rosé (5oz)

DESSERT

Baked Alaska
Gelato, Italian meringue

N/V Noble Ridge Coronet II (1.5oz)

WINE FEATURES BY THE BOTTLE

2022 Church & State Wines Sparkling Blanc de Blanc	$64
2018 Road 13 Vineyards Sparkling Chenin Blanc	$85
2025 Lariana Cellars Viognier	$70
2022 Lariana Cellars Carménère	$125

DF: Dairy-Free | DFA: Dairy-Free Available | GF: Gluten-Free | GFA: Gluten-Free Available | V: Vegetarian | VG: Vegan

18% Gratuity will be applied to groups of 8 or more.
Prices do not include tax.