



Your Restaurant

A sample New Year's Eve prix fixe with an early and a late seating. Type your own courses and prices over it.

New Year's Eve · Your Town, US

NEW YEAR'S EVE DINNER



SCAN TO VIEW THE LIVE MENU

Your Town, US

Sample menu from Gaslamp. Dishes and prices are examples.

I

Seatings

DEPOSIT AT BOOKING

Early Seating, 5:30, per guest 95

Four courses. Course prices below are à la carte

Late Seating, 8:45, per guest 150

Five courses and a glass of Champagne at midnight

Wine pairing, per guest 65

A pour with each course

Zero-proof pairing, per guest 35

House shrubs, sparkling tea, verjus spritz

II

To Begin

FOR EVERY GUEST

Amuse-Bouche 8

A single bite from the kitchen

Kumamoto Oysters GF DF 24

Champagne mignonette, finger lime

Beet Tartare V 18

Horseradish crème fraîche, rye crisp

III

Middle

CHOOSE ONE

Butter-Poached Lobster GF 34

Sweet potato, vanilla beurre blanc

Foie Gras Torchon 28

Quince, brioche, pink peppercorn

Celery Root Agnolotti V 26

Brown butter, hazelnut, black truffle

IV**Main**CHOOSE ONE

Filet of Beef 56

Pommes purée, bordelaise, bone marrow crumb

Black Cod DF 48

Miso glaze, bok choy, dashi

Roasted Squash Wellington V 38

Chestnut, sage, mushroom jus

V**Supplements**ADDED PER PLATE

Osetra Caviar, 10 g 70

Blini, crème fraîche, chive

Shaved White Truffle GF 60

Over the middle course

A5 Wagyu Upgrade GF 55

Two ounces in place of the filet

VI

Midnight

FOR EVERY GUEST

Dark Chocolate Dôme V

16

Salted caramel, gold leaf, cocoa nib

Champagne Sabayon V

14

Winter citrus, almond tuile

Petits Fours V GF

10

Pâte de fruit, truffle, macaron