



New Year's Eve 2024

BREAD
Traditional Becca Popovers

AMUSE
Smoked Steak Tartare In Croute
Horseradish Gel, Micro Greens

SECOND COURSE (CHOOSE ONE)

Baby Gem Salad

*Strawberries, Orange Supremes, Candied Almonds,
Ricotta Salata, Fresh Grapes, Cavalier Honey Lemon Vinaigrette*

Braised Beef Short Rib Croquettes

Sweet Potato Soubise, Horseradish Foam, Micro Cress

Becca She-Crab Soup

Lump Crabmeat, Sherry Reduction

THIRD COURSE (CHOOSE ONE)

Smoked Salmon Bucatini

*Leek, Fennel, Smoked Salmon, Heirloom Tomatoes,
Dill Caper Cream Emulsion, Shaved Parmesan, Caviar*

Mushroom Toast

*Mushroom Duxelles, Whipped Goat Cheese Mousse,
Ciabatta Baguette, Baby Arugula, Candied Walnut, Apple Cider Gastric*

Signature Becca Crabcake

Winter Succotash, Fennel Pollen Lemon Butter

FOURTH COURSE (CHOOSE ONE)

Mesquite Wood Grilled Petite Filet Mignon

*Caramelized Parsnip Puree, Truffled Potato Au Gratin, Broccolini,
Roasted Oyster Mushrooms, Smoked Tomato Jam, Bordelaise Sauce*

Maple Bourbon Glazed Swordfish

*Grilled Sixty Swordfish, Piedmont Risotto, Apple Chutney,
Garlic Spiked Spinach, Fennel Pollen Lemon Butter*

Deconstructed Parisian Gnocchi Al Forno

*House Made Gnocchi, Italian Sausage, Greek Olives,
Roasted Garlic, Pomodoro, Fennel, Burrata Mozzarella*

Crisp Cabbage Schnitzel

Fregola Salad, Jager Mushroom Pan Gravy, Baby Vegetables

DESSERT LOUNGE

Ask your server for your VIP Pass to the NYE Bubbles Lounge & Dessert Bar

*Hazelnut Tartlet, Petite Fours, Macarons, House Made Truffles,
Chocolate Strawberries, Red Velvet Cake, Cranberry White Chocolate Cake,
Seasonal Cream Puff, Lemon Bars, Vegan Petit Fours*