

New Year's Eve

Wednesday, Dec. 31, 2025 | 12:00 pm - 8:00 pm

3-Course Pre-Fixe : \$95 per person

OpenTable Reservations: tinyurl.com/reserveNHC



Welcome Elixir

"Spiked" Caramel Apple Cider



Warm House Rolls

Cultured Butter

Starter (Choose 1)

Roasted Honeynut Squash Bisque

Spiced Pepitas, Crème Fraîche

Roasted Beet & Spring Mix

Laura Chenel Goat Cheese, Toasted Almonds, Golden Balsamic Dressing



Entrée (Choose 1)

Pan-Seared Creekstone Ribeye

*Potato Mille Feuille, Roasted Romanesco, Shallots,
Sauce Choron*

Roasted Local Halibut

Celery Root Soubise, Crispy Kale, Mosaic Sauce

Mushroom Ravioli

*Mixed Mushrooms, Roasted Garlic Cream Sauce,
Fresh Herbs, Parmigiano Reggiano*

Dessert

Chocolate Lava Cake

Executive Chef Christian Luxton

* Prices quoted are subject to applicable tax and gratuity.

