



On December 31st we will be serving a ticketed four course prix fixe menu for \$140 per person, including tax and gratuity.

We will only have 50 tickets available for this exclusive holiday event! The menu will include some of our signature dishes as well as plenty of seasonal specialties, accompanied by a complimentary champagne toast. Menu supplements and an a la carte children's menu will also be available for purchase at the event.

When making your reservation, please reserve only for the number of adults, and specify in the special request section if there are children in your party. To make a reservation and purchase tickets, please visit [OpenTable](#).

New Year's Eve
AT THE DIVING HORSE



First

Seasonal Amuse Bouche

Second

Sweet Amalia Oysters

raw with frozen pomelo mignonette, serrano chili

- OR -

baked with pancetta, breadcrumbs, pernod butter

TDH Wedge Salad - *jumbo lump crab, fines herbs, tomato, bacon,
pickled onion, 7 mile dressing*

Winter Truffle Arancini - *crispy rice fritter, meyer lemon aioli*

Third

Parisienne Gnocchi - *confit delicata squash, parmesan broth, smoked ricotta,
aged balsamic (optional truffle addition \$18)*

Atlantic Halibut - *lobster veloute, fingerling potatoes, fines herbs, espelette*

Braised Short Ribs - *pommes puree, cipolini onion agrodolce, king oyster mushroom*

Cape May Scallops - *brown butter beech mushroom, little gem,
mint & sunchoke foam*

12 oz NY Strip Steak - *fromage d'affinois, crispy brussels sprouts, truffle jus
(supplementary charge \$15)*

Fourth

Kit Kat - *butterscotch, seasonal fruit*

Coconut Panna Cotta - *wild huckleberries, candied wild rice*

Quince & Apple Crostata - *honey & lemon creme fraiche*