



# OSAGE

RESTAURANT

## NEW YEAR'S EVE 2025

\$125 per person | optional wine pairing +\$25

### CHEF'S TASTE

#### Deviled Quail Egg

truffle, chives, smoked sea salt

### FIRST COURSE

#### Wood-Fired Bone Marrow

pickled fresno chili, herb gremolata,  
sourdough toast

### SECOND COURSE

#### Winter Burrata Salad

roasted beet, toasted pistachio,  
citrus vinaigrette

### THIRD COURSE

— choice of —

#### Surf & Turf\*

28-day aged filet,  
maine lobster claw meat,  
lobster & brandy cream

#### Pan-seared Chilean Seabass

caviar, leek confit,  
saffron beurre blanc

#### Confit Duck

parsnip purée,  
fig-infused sauce robert

### FOURTH COURSE

#### Chocolate Raspberry Gold Bar

chocolate ganache bar,  
champagne gelée, raspberry confit,  
fresh berries



Menu items availability and pricing are subject to change without notice.

\*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness.