



# Worman House BISTRO

## New Year's Eve 2025

\$130 per person | optional wine pairing +\$35

### FIRST COURSE

#### **Velouté aux Champignons**

wild mushrooms, shallots,  
white wine, cream, truffle oil

### SECOND COURSE

#### **Winter Salad**

fried goat cheese, watercress, endive,  
hearts of palm, sherry herb vinaigrette

### THIRD COURSE

— *choice of* —

#### **Garlic Herb Crusted Double Bone Lamb Chops\***

porcini infused demi, potatoes au gratin

#### **Olive Oil Poached Tristan Lobster Tail**

lemon zest garlic beurre blanc,  
shoestring potato

#### **Sakura Wagyu Farms American Tajima Reserve 12 oz. New York Strip\***

wagyu beef tallow, potatoes au gratin

### FOURTH COURSE

#### **Chocolate Salted Caramel Tart**

chocolate ganache, milk chocolate mousse

*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.*

