2026 — W — 2027

New Year's Eve

Amuse Bouche

FOIE & WHITE CHOCOLATE MACARON
HAZELNUT COOKIE | FOIE GRAS | WHITE CHOCOLATE MOUSSE

COURSE ONE

VENISON CARPACCIO
AUTUMN SPICE | BUTTERNUT SQUASH | BLACKBERRY FENNEL POLLEN JAM
BACON CHERRY JUS

OR

HAMACHI CRUDO
ASIAN PEAR | CUCUMBER | GRANNY SMITH APPLE | YUZU KOSHO
CRISPY RICE | SHISO

COURSE TWO

SCALLOP
COCONUT LEMONGRASS RISOTTO | SWEET POTATO | LOBSTER HOLLANDAISE | CAVIAR

OR

PORK BELLY
CELERIAC PUREE | APPLE MOSTARDA | BOURBON GASTRIQUE | BRUSSEL SPROUT LEAVES

COURSE THREE

WINTER TORTELLINI
ROOT VEGETABLE CASSOULET | BROWN BUTTER CRUMBLE
SWEETENED CHESTNUT | SQUASH CREAM

INTERMEZZO

POMEGRANATE GRANITA
POMEGRANATE | CHAMPAGNE | KEFIR LIME

COURSE FOUR

FILET MIGNON
BONE MARROW CRUST | CHANTERELLES | CAULIFLOWER CREAM | SAUCE BORDELAISE

OR

SABLEFISH
WILD MUSHROOM DUXELLES | PARSNIP | TAPIOCA PEARLS | TRUFFLE FUMET

COURSE FIVE

VELOURS NOIR
BROWN BUTTER FINANCIER | HAZELNUT | CHOCOLATE MOUSSE
SALTED CARAMEL | BLOOD ORANGE

OR

SOLEIL D'OR
LEMONGRASS GATEAU | CARAMELIZED WHITE CHOCOLATE
LEMON CURD CINNAMON OAT CRUMBLE

THE Woodlands
Restaurant & Lounge

Consuming raw or undercooked animal foods—including meat, poultry, seafood, shellfish, and eggs—increases your risk of foodborne illness (such as Salmonella, E. coli, or Vibrio).