TESORO

New Year's Eve

December 31, 2026
7 pm – 8:30 pm
$160++ per person (21+)

3-Course Prix Fixe Dinner Menu
Includes glass of Taittinger Brut Champagne

Appetizer

Choice of one

Local Catch Crudo
Blood Orange, Fennel, Pomegranate, Castelvetrano Olives, Pistachios, Meyer Lemon Oil

Burrata di Bufala Salad
San Daniele Prosciutto, Persimmon, Heirloom Tomatoes, Fresh Basil, 25-Year Aged Balsamic Reduction

Entrée

Choice of one

Braised Beef Cheeks
Truffled Potato Purée, Rosemary Gremolata, Crispy Shallots, Barolo Jus

Grilled Swordfish
Smoked Eggplant Purée, Crispy Fingerling Potato, Roasted Pepper, Olives, Capers, Lemon-Oregano Salmoriglio

Porcini & Ricotta Agnolotti
Brown Butter, Roasted Chestnut, Sage, Parmigiano Reggiano, Black Truffle

Dessert

Signature Tiramisu
Coffee Crémeux, Lady Finger Biscuit, Mascarpone

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Additional ingredients may be a part of certain dishes, please share any dietary restrictions with your server prior to ordering.