Happy New Year

WELCOME

Cold Water Oyster
prosecco mignonette

BEGINNINGS

Beef Carpaccio
century sourdough, cured egg yolk and whipped parmesan

Wood Fired Lions Mane
smoked cauliflower puree and castelvetrano olives

Poached Pear and Burrata
frisee, shallot vinaigrette and marcona almonds

Foie Gras Tart
apple, caramelized shallot and rosemary
+ $9

TASTY BITE

Duck Boudin Blanc
cranberry chimichurri

ENTREE

Maine Lobster Paccheri 85
saffron fondue, romanesco and crispy lemon

Pan Seared Diver Scallops 86
smoked hen of the woods, sunchoke puree and tarragon gremolata

Wood Fired Rack of Lamb 87
chestnut puree, roasted winter squash and pickled pearl onion

Wagyu Beef Short Ribs 92
beef tallow potato puree, black garlic roasted carrots and champagne bearnaise

substitute Prime Beef Tenderloin + 18

DESSERT

Espresso Panna Cotta
hazelnut, dark chocolate and sea salt

Champagne Pomegranate Pavlova
dark cherry and bavarian cream

Choice of one item from each section above

+ tax

*consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.
Special thanks to our local partners.

the Hive

@TheHiveBentonville

Executive Chef | Micah Klasky
Chef de Cuisine | Lindsay Ortego
Sous Chef | Robert Pohland
Sous Chef | Trevor Meredith
Sous Chef | David Landers
Sous Chef | Amena Shalabi

12.31.2025