

NEW YEAR'S EVE

— FOUR-COURSE MEAL —

select one per course

STARTER

Kusshi Oysters

apple gelée, togarashi spice, champagne bubbles

Persimmon & Kale Salad

charred Persimmon, burrata cheese, fresh herbs, apple cider vinaigrette

Mushroom Salad

gem lettuce, pancetta, shaved parmesan cheese, chervil, poached egg, pearl onions

Crab Bake

california crab, bread crumbs, roasted fennel, mornay sauce, dill

Lobster Salad

roasted shallots, seaweed, lemongrass, blood orange jus, tarragon herb mix

Oxtail & Bean Soup

red wine braised oxtail, diced potatoes, cannelloni beans, winter herb mix

MID COURSE

Champagne Sorbet

Caviar

ENTRÉE

John Dory

sautéed squid, roasted cauliflower, cipollini onions, citrus jus

50-Day Dry Aged New York Strip Steak

warm bone marrow panzanella, sourdough croutons, balsamic reduction

Venison Loin

quince glaze, spiced pear puree, beech mushrooms, chives, verjus reduction

Lobster Tail

whole lobster tail, coconut-lobster essence, broccolini, lobster stew, purple potatoes, escarole, taro root, moroccan spice

Diver Scallop

scallop sausage, jumbo asparagus, tiny carrots, brussels sprouts, herb oil, fennel soubise

Polenta

marsala-braised button mushrooms, roasted fennel, goat cheese, sautéed escarole

DESSERT

Poached Pear Tart

puffed pastry, vanilla bavarian cream, chocolate sabayon

Chocolate Truffle Cake

white chocolate cream, chocolate fudge, hazelnut nougatine

Monkey Bread

banana mousse, bruléed banana, cinnamon anglaise

\$95 per person

Excluding tax & gratuity