
NEW YEARS CELEBRATION 2020!

FIRST COURSE

PLEASE MAKE ONE SELECTION

KING SALMON CRUDO

APPLE-YUZU CONSOMMÉ, MARINATED ROE

FOIE GRAS TERRINE

GINGERBREAD, SUGAR PUMPKIN, POMEGRANATE

*MATTHIASSEN SAUVIGNON BLANC
NAPA VALLEY, CALIFORNIA 2014*

*CHÂTEAU GRAVAS
SAUTERNES, FRANCE 2015*

SECOND COURSE

PLEASE MAKE ONE SELECTION

MISO-GLAZED BLACK COD

SMOKED DASHI, BLACK GARLIC, FERMENTED SCALLION

CHESTNUT CAPPELLACCI

BLACK TRUFFLE, CELERIAC, FONTINA ESPUMA

*KUMEU RIVER 'HUNTING HILL' CHARDONNAY
AUCKLAND, NEW ZEALAND 2016*

*ROCCALINI, BARBARESCO
PIEDMONT, ITALY 2015*

THIRD COURSE

PLEASE MAKE ONE SELECTION

WEDGE OAK FARMS DUCK

HUCKLEBERRY, HEIRLOOM CARROT
BABY TURNIP, PORT WINE REDUCTION

WAGYU NEW YORK STRIP

BONE MARROW, POTATO VARIATIONS
ROMANESCO, BANDOL JUS

*DOMAINE DE LA COTE 'LA COTE'
STA. RITA HILLS, CALIFORNIA 2016*

*DARIOUSH 'SIGNATURE' CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA 2016*

FOURTH COURSE

STROKE OF MIDNIGHT

CHAMPAGNE MOUSSE, MACARON CRISP, RASPBERRY SORBET

PATRICK BOTTEX 'LA CUEILLE', BUGEY-CERDON, FRANCE NV

LUXURY ENHANCEMENTS

LOUIS ROEDERER CRISTAL, REIMS, FRANCE 2008

\$98 PER GLASS

PREMIER WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD

\$79 PER PERSON

SIGNATURE 'REGIIS OVA' CAVIAR SERVICE

DUCK FAT-CORNBREAD MADELEINES, TRADITIONAL ACCOMPANIMENTS

SUSTAINABLY FARMED AND SOURCED

\$195 ADDITIONAL / \$150 SUPPLEMENT

MAINE LOBSTER POT PIE

COGNAC CREAM, WINTER ROOT VEGETABLES

\$89 ADDITIONAL / \$65 SUPPLEMENT

PÉRIGORD BLACK TRUFFLES

\$39 PER GRAM