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# NEW YEARS CELEBRATION 2020!

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## FIRST COURSE

### A-5 WAGYU NIGIRI

OSSETRA CAVIAR, UNI, SHOYU

*EGLY-OURIET GRAND CRU 'TRADITION' BRUT, CHAMPAGNE FRANCE NV*

## SECOND 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*

## THIRD 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*

## FOURTH 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*

## FIFTH COURSE

### A SWEET RENDEZVOUS...

SELECTION OF CHOCOLATES, CONFECTIONAIRES, PASTRIES, & SWEETS

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

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## LUXURY ENHANCEMENTS

### LOUIS ROEDERER CRISTAL, REIMS, FRANCE 2008

\$98 PER GLASS

### GRAND WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD

\$95 PER PERSON

### SIGNATURE 'REGIIS OVA' OSSETRA CAVIAR SERVICE

CHICKEN SKIN 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/GRAM