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# NEW YEAR'S EVE 2022 FIRST SEATING

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## FIRST COURSE

PLEASE MAKE ONE SELECTION

**\*SEA BREAM**    **WHIPPED BRIE**  
FURIKAKE RICE, SHISO, LEMON    CRISP APPLE, FENNEL, BACON

## SECOND COURSE

PLEASE MAKE ONE SELECTION

**PORK BELLY**    **POACHED LOBSTER**  
CAULIFLOWER, COCKLES, PEAR    LINGUINE, WILD MUSHROOM, SAFFRON

## THIRD COURSE

PLEASE MAKE ONE SELECTION

**\*AUSTRALIAN WAGYU FILET MIGNON**    **SEA BASS**  
BONE MARROW, ROASTED ROOT VEGETABLES, SANSHO PEPPERCORN    MUSSELS, BLACK GARLIC ROUILLE, TOMATO

## FOURTH COURSE

PLEASE MAKE ONE SELECTION

**MIDNIGHT CHOCOLATE 'ROCHER'**    **CHAMPAGNE VANILLA MOUSSE**  
HAZELNUT CREAM, DEVIL'S FOOD CAKE, MANDARIN SORBET    TIPSY STRAWBERRY SORBET, LEMON CREAM, BERRY CRUMBLE

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## LUXURY ENHANCEMENTS

### WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD  
\$125 PER GUEST PREMIUM WINE PAIRING

### \*CHEF'S SELECTION OF OYSTERS

CHAMPAGNE-PINK PEPPERCORN MIGNONETTE  
HALF DOZEN \$24 / DOZEN \$48

### \*BOURBON STEAK RESERVE CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS  
SUSTAINABLY SOURCED BY REGIIS OVA

OSSETRA: \$195

HYBRID KALUGA: \$135

ROYAL: \$105

### MAINE LOBSTER POT PIE

COGNAC CREAM, MARKET VEGETABLES  
\$92

**\*JAPANESE A5 WAGYU STRIPLOIN**  
4 OUNCES \$128 / 8 OUNCES \$256