
NEW YEAR'S EVE 2022 SECOND SEATING

FIRST COURSE

SCALLOP VELOUTE

CAVIAR, TALLOW CROUTON, CHIVE OIL

SECOND COURSE

PLEASE MAKE ONE SELECTION

*SEA BREAM WHIPPED BRIE

FURIKAKE RICE, SHISO, LEMON CRISP APPLE, FENNEL, BACON

THIRD COURSE

PLEASE MAKE ONE SELECTION

PORK BELLY POACHED LOBSTER

CAULIFLOWER, COCKLES, PEAR LINGUINE, WILD MUSHROOM, SAFFRON

FOURTH COURSE

PLEASE MAKE ONE SELECTION

*AUSTRALIAN WAGYU FILET MIGNON SEA BASS

BONE MARROW, ROASTED ROOT VEGETABLES, SANSHO PEPPERCORN MUSSELS, BLACK GARLIC ROUILLE, TOMATO

FIFTH 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

LUXURY ENHANCEMENTS

WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD

\$175 PER GUEST PREMIUM 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