

NEW YEAR'S EVE 2023 FIRST SEATING

FIRST COURSE

CHOICE OF

BEET-CURED ORA KING SALMON CITRUS CRÈME FRAÎCHE, RYE TUILLE, DILL

-OR-

KURI SQUASH SALAD ASH-CURED GOAT CHEESE, POMEGRANATE, PETITE GREENS

SECOND COURSE

CHOICE OF

PORK BELLY FIG JAM, FRISÉE, PICKLED PERSIMMON, SHERRY VINAIGRETTE

-OR-

MEZZALUNA PASTA UNI BUERRE BLANC, KING CRAB, ESPELETTE, CHIVE
ADD OSSETRA CAVIAR FOR \$25

THIRD COURSE

CHOICE OF

***AUSTRALIAN WAGYU FILET MIGNON** MATSUTAKE MUSHROOM, MILLE-FEUILLE POTATO, BOURBON PEPPERCORN
SUBSTITUTE WAGYU CARRARA 640 NY STRIP FOR \$65

-OR-

CHILEAN SEA BASS POACHED LOBSTER, SQUASH NEST, COCONUT LOBSTER BROTH

FOURTH COURSE

CHOICE OF

STRAWBERRY CHAMPAGNE TARTE STRAWBERRY JAM, POP ROCKS

-OR-

SESAME MILK CHOCOLATE MOUSSE PASSION FRUIT, CHOCOLATE ALMOND CAKE

LUXURY ENHANCEMENTS

WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD
\$150 PER GUEST

JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
32 per oz

WINE-FED NY STRIP, KOBE
42 per oz

SNOW BEEF NY STRIP, HOKKAIDO
65 per oz

WAGYU TASTING TRIO 550
4oz OF EACH JAPANESE WAGYU

MAINE LOBSTER POT PIE

COGNAC CREAM, MARKET VEGETABLES
\$105

PÉRIGORD BLACK TRUFFLES

SHAVED TABLESIDE
\$30 PER GRAM

*CHEF'S SELECTION OF OYSTERS

CHAMPAGNE-PINK PEPPERCORN MIGNONETTE
\$5 EACH

*BOURBON STEAK RESERVE CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

OSSETRA: \$195 HYBRID KALUGA: \$135 ROYAL: \$105