

# NEW YEAR'S EVE 2023 SECOND SEATING

## FIRST COURSE

**\* RAZOR CLAM CEVICHE**  
MELON SCALES, LECHE DE TIGRE, CHIVE OIL

## SECOND 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

## THIRD COURSE

CHOICE OF

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

-OR-

**MEZZALUNA PASTA** OSSETRA CAVIAR, UNI BUERRE BLANC, KING CRAB, ESPELETTE, CHIVE

## FOURTH COURSE

CHOICE OF

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

-OR-

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

## FIFTH 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  
**\$175 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