

# NEW YEAR'S EVE 2023 FIRST SEATING

\$275 PER GUEST

## FIRST COURSE

CHOICE OF

**HOKKAIDO SCALLOP CRUDO** DAIKON, TEMPURA PEARLS, PASSION FRUIT LECHE DE TIGRE  
ADD OSSETRA CAVIAR \$30

-OR-

**WAGYU BEEF CHEEK 'RISOTTO'** SUNFLOWER SEEDS, PICKLED SHIMEJI MUSHROOMS  
ADD TABLESIDE SHAVED BLACK TRUFFLES \$30 / WHITE TRUFFLES \$65

## SECOND COURSE

CHOICE OF

**KUROBUTA PORK BELLY** TRUFFLE CAULIFLOWER PURÉE, FUJI APPLE, MUSTARD SEED

-OR-

**STRACCIATELLA DI BUFALA** BABY ROOT VEGETABLE, HAZELNUT VINAIGRETTE  
ADD ALASKAN KING CRAB \$28

## THIRD COURSE

CHOICE OF

**\* AUSTRALIAN WAGYU FILET MIGNON** PARSNIP PURÉE, POMMES PAILLASSON, SASKATCHEWAN CHANTERELLES, OXTAIL JUS  
SUBSTITUTE WAGYU MARGARET RIVER NY STRIP FOR \$68

-OR-

**HONEY-GLAZED CHILEAN SEA BASS** CITRUS DASHI, CRISPY SALSIFY, MICRO ROOT VEGETABLE

## FOURTH COURSE

CHOICE OF

**DARK CHOCOLATE CHERRY MELT-AWAY** TOASTED CHESTNUT CREAM, SALTED CARAMEL GELATO

-OR-

**PASSION FRUIT MOUSSE** LIMONCELLO SORBET, CHAMPAGNE GELÉE

## LUXURY ENHANCEMENTS

### WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD

### JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA  
34 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA  
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO  
75 per oz

WAGYU TASTING TRIO 650  
4oz OF EACH JAPANESE WAGYU

### MAINE LOBSTER POT PIE

COGNAC CREAM, MARKET VEGETABLES  
\$110

### WHITE ALBA TRUFFLES

SHAVED TABLESIDE  
\$65 PER GRAM

### \*CHEF'S SELECTION OF OYSTERS

CHAMPAGNE-PINK PEPPERCORN MIGNONETTE  
\$5 EACH

### \*PETROSSIAN RESERVE CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

OSSETRA: \$210

BAIKA: \$180

DAURENKI: \$150