

NEW YEAR'S EVE 2023 SECOND SEATING

\$415 PER GUEST

FIRST COURSE

POACHED LOBSTER TAIL

OSSETRA CAVIAR, LEMON NAGE, BASIL OIL

SECOND COURSE

CHOICE OF

HOKKAIDO SCALLOP CRUDO OSSETRA CAVIAR, DAIKON, TEMPURA PEARLS, PASSION FRUIT LECHE DE TIGRE

-OR-

WAGYU BEEF CHEEK 'RISOTTO' SUNFLOWER SEEDS, PICKLED SHIMEJI MUSHROOMS, BLACK TRUFFLE

SUBSTITUTE TABLESIDE SHAVED WHITE TRUFFLES \$35

THIRD 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

FOURTH 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

FIFTH 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