



NEW YEAR'S EVE MENU

WEDNESDAY, DECEMBER 31

VEGAN

AMUSE

TOMATO TARTARE (G)

Nori Crisp, Avocado, Truffle Caviar

FIRST COURSE

SALAD BOUQUET (N)

Local Greens, Pomegranate Vinaigrette,
Truffle Honey, Tofu-Meyer Lemon
Crema, Candied Almonds

SECOND COURSE

GRILLED WILD MUSHROOMS

Binchotan Grilled Wild Mushrooms,
White Truffle, Yuzu Sake Gel, Umeboshi,
Sorghum, Tamari

THIRD COURSE

DAIKON ROOT

Aged Soy, Koshihikari Rice, Black Truffle, Wild
Mushrooms, Shishito Conserva

DESSERT

GUANAJA CHOCOLATE CRUNCH BAR

Hazelnut Panna Cotta, Boysenberry Sorbet

(N) CONTAINS NUTS • (G) CONTAINS GLUTEN • (L) CONTAINS LACTOSE • (V) VEGETARIAN • (R) RAW