



NEW YEAR'S EVE MENU

WEDNESDAY, DECEMBER 31

AMUSE

BLUEFIN TUNA TARTARE (G)

Osetra Caviar, Yuzu, Hoja Santa

FIRST COURSE

FOIE GRAS SALAD BOUQUET (N)

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

SECOND COURSE

SCALLOP CARPACCIO (L)

Hokkaido Scallop, Yuzu Sake Gel,
Wagyu Bone Marrow Vinagrette, Umeboshi, Sorghum

THIRD COURSE

CHOICE OF

CHILEAN SEABASS (G) (L)

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

or

WAGYU AGED PRIME RIB (L)

Japanese Sweet Potato, Jerusalem Artichoke, Truffle Jus,
Osetra Caviar Crema

DESSERT

GOLDEN NASHI PEAR (N) (L) (G)

Coffee Cocoa Nib Cream, Manjari Soufflé Cake, Boysenberry Sorbet

Assortment of Chocolates and Mignardises

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