



NEW YEAR'S EVE MENU

TRIO OF COMPOSED CANAPÉS

CHILLED KUMAMOTO OYSTER WITH CRANBERRY VERJUS & GRANNY SMITH APPLE MIGNONETTE
YUKON GOLD POTATO BLINI WITH OSETRA CAVIAR & CRÈME FRAÎCHE
SONOMA FOIE GRAS TORCHON, TOASTED BRIOCHE, FLOWERING QUINCE RELISH



VELOUTÉ OF CAULIFLOWER

CAULIFLOWER FLORETS TEMPURA, CAPER BERRIES,
PLUMPED SULTANA RAISINS



CITRUS MARINATED HAMACHI CRUDO

HEARTS OF PALM, HAAS AVOCADO, RADISH LAMELS,
WINTER CITRUS, YUZU VINAIGRETTE



WINTER CHESTNUT RAVIOLI

PÉRIGORD TRUFFLES, CUTTING CELERY,
BLACK TRUFFLE BUTTER



BUTTER POACHED MAINE LOBSTER "POT-AU-FEU"

GLAZED WINTER ROOT VEGETABLES, MAITAKE MUSHROOMS
CRISPY PUFF PASTRY FEUILLETÉ, LOBSTER BOUILLABAISSE



DEGUSTATION OF MISHIMA RANCH WAGYU BEEF

ROASTED LOIN, BRAISED SHORT RIB, BONE MARROW INFUSED POMME PURÉE, CREAMED SPINACH,
PORT WINE POACHED CIPOLLINI ONIONS, FOIE GRAS BORDELAISE

OR

PACIFIC JOHN DORY

BLACK TRUFFLE MOUSSELINE, BUTTERNUT SQUASH
BRUSSELS SPROUTS PETALS, YUKON GOLD POTATO POMMES PURÉE,
HOLLANDAISE "MOUSSELINE"



VALRHONA ORIADO CHOCOLATE CRÉMEUX & CHAMPAGNE BLOOD ORANGE NAPOLÉON

BLANC DE NOIR CAVIAR

CHEF DE CUISINE – ANDREW CAIN, PASTRY CHEF – DAVE BLOM

\$299.00 PER PERSON INCLUSIVE OF TAX & GRATUITY

*Vegetarian options available. Wine pairings per course available from \$135 per person plus tax & gratuity.
Includes complimentary midnight toast. Reservations must be secured with a credit card*

For reservations or additional information please contact 707-939-2407

