



NEW YEAR'S EVE MENU

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BEGINNINGS

Prawns

smoked paprika, ají amarillo, pangrattato

22

Burrata

figs, jamon Serrano, micro arugula, pistachio

20

Wedge Salad

baby gem lettuce, crispy bacon, cherry tomatoes, sun-dried tomatoes, blue cheese crumble, blue cheese dressing, chives

16

Potato Croquette

béchamel, parmesan, garlic aioli, black tobiko

18

Kumamoto Oyster

pickled mustard seed, cucumber, caviar

18

Tomato Consommé

basil, tortellini, ratatouille

10

Ahi Tuna Tataki

togarashi crusted tuna, wakame salad, ginger ponzu

21

ENTRÉES

Dover Sole

pan seared sole, chive beurre blanc, white wine, roasted root vegetable, caviar

42

Herb Crusted Lamb Chops

fingerling potatoes, haricot vert, date jus

45

Lobster Risotto

slow butter poached lobster, arborio rice, tomato bisque, candied baby fennel

55

Pork Medallion

pork tenderloin, broccoli rabe, malanga purée, shallots, cream, cognac sauce, fine herbs

40

Filet Mignon

ginger-carrot purée, hen of the wood mushroom, roasted endive bordelaise sauce

65

Cauliflower Steak

roasted garlic hummus, chimichurri, crispy shallots, spiced chili crisp sauce

24

French Chicken

seared breast, truffle pâté stuffed thigh, potatoes fondant, roasted leeks, chicken jus

34