



NEW YEARS EVE
2ND SEATING

AMUSE

artichoke soup
perigord truffle, parmigiano, brioche crouton

APPETIZERS

kumamoto oysters
mignonette

roasted maine diver scallops
anson mills polenta, lardo, pink peppercorn, rosemary

burrata ossetra caviar
classic accompaniments

comice pear salad
humboldt fog, castelfranco, currants and pine nuts

INTERMEZZO

champagne granite

ENTREÉS

roasted wagyu filet mignon diane
green peppercorn sauce, maitake mushrooms

carneroli risotto of maine lobster
tomato, fine herbs

grilled turbot
yukon potato, cipollini onion, carrots, champagne caviar sauce

roasted maple leaf duck breast
farro, butternut squash, saba, black truffle

DESSERTS

bittersweet chocolate custard
pistachios crunch, espresso

slow roasted apricot
almond cream, salted butter shortbread

margarita semifreddo
citrus sponge cake, candied kumquats

Midnight Champagne toast – Pommery Champagne
\$190