



NEW YEARS EVE

1ST SEATING

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

ENTREÉS

roasted wagyu filet mignon diane

green peppercorn sauce, maitake mushrooms

roasted wild mushroom risotto

thyme, perigord black truffle

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

\$145