

NEW YEAR'S EVE 2022

AMUSE

CHILLED ALASKAN KING CRAB
meyer lemon sauce, caviar, chive olive oil



PRIMI

SMOKED SWORDFISH CARPACCIO
watermelon radish, orange emulsion, caviar,
shaved fennel salad, wild rocket, gremolata



PASTA

WHITE TRUFFLE RISOTTO
truffle butter, parmigiano, fresh shaved white truffles



choice of:

PESCE

PAN ROASTED BRANZINO, SCALLOPS,
PRAWNS "OREGANATA", DUNGENESS CRAB RAGU
saffron & white wine crema, tempura scallions

or

CARNE

GRILLED FILET TENDERLOIN "ROSSINI"
parsnip puree, browned butter bearnaise,
pomegranate reduction



DESSERT

FRESH MIXED BERRIES
mint & simple syrup, mixed berry ice cream
champagne zabaione

225 per person

does not include taxes or gratuity