

New Year's Eve 2020

Amuse Bouche
Royal Oscietra Caviar*
Kusshi Oyster*, Meyer Lemon

FIRST COURSE

Chilled Alaskan King Crab
Crab Dashi, Roasted Pear, Watercress

Wagyu Steak Tartare*
Beef Chicharron, Cornichon, Savory Mayonnaise

Herb Brioche Rolls
Lescure Butter, Maldon Salt

*Philipponnat^{RM} Champagne, Brut, "Royal Reserve,"
Mareuil-sur-Ay, France NV*

SECOND COURSE

Truffle Risotto
Parmigiano Reggiano, Fine Herb, Roasted Vegetable Jus

Sea Scallops
Roasted Bacon, Salsify and Brussels Sprouts,
Clam Chowder Broth

*Paola Scavino, Barolo,
Piedmont, Italy 2015*

THIRD COURSE

Sous Vide Prime Beef Short Rib
Celery Root Gremolata, Heirloom Carrot, Short Rib Jus

*Round Pond Estate, Cabernet Sauvignon
Rutherford, CA 2015*

or

Ginger Glazed Chilean Sea Bass
Charred Broccolini and Fennel, Chili Crisp

*Tetlan, Sauvignon Blanc
"Quarz," Alto Adige, Italy 2016*

Schmaltz Mashed Potatoes
Crispy Chicken Skin, Chive

Chocolate Terrarium
Chocolate Pudding, Chocolate Buttermilk Cake, Chocolate "Soil",
Puffed Wild Rice, Crispy Chocolate Tuile,

*Taylor Fladgate, 20 Year Tawny
Oporto, Portugal*

Mignardise



225 per person
Wine Pairing 75 per person
does not include tax or gratuity

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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