



NYE DINNER

1st Seating A LA CARTE

5-COURSE PRIX FIXE \$155 8p-10p

WINTER POTATO & LEEK BISQUE

Truffle Champagne Cream, Chive



OYSTERS "A LA CLAM CHOWDER"

Fresh Oyster, Bacon, Fennel, Aerated Clam Chowder

BLACK TRUFFLE TORTELLINI EN BRODO

Handmade Tortellini, Aged Parmesan Broth

ROQUEFORT WEDGE SALAD

Gem Lettuce, Bacon-Tomato Relish, Bleu Cheese Dressing

FOIE GRAS TERRINE

Pistachio Tart Cherry Agrodolce, Housemade Bread

AHI TUNA CRUDO

Crispy Farro, Green Olive, Capers, Blood Orange Vinaigrette



LOBSTER BISQUE

Roasted Shellfish Stock, Cognac, Creme Fraiche

DAYBOAT SCALLOPS

Cauliflower, Tarragon, Red Caviar Beurre Blanc

ANGUS BEEF CARPACCIO

Pommery Mustard Vinaigrette, Winter Greens, Shaved Pecorino

MEZZI RIGATONI

Sicilian Pistachio Butter, Lemon Pansito, Fresh Basil



AGED FILET MIGNON

Black Garlic, Potato Pave, Bone Marrow Bordelaise

RACK OF LAMB

Herb Crust, Pomme Puree, Salt-Baked Winter Vegetables, Chartreuse Jus

POACHED HALIBUT

Lobster Verjus Nage, Hakurei Turnip, Pee Wee Potato

ROASTED MAITAKE

Cauliflower, Miso, Leek Fondue, Leek Ash, Mushroom Consommé



CONFETTI MOUSSE BOMB

CULINARY TEAM: CHRIS RUTKOWSKI – SARAH BOBIER