



New Year's

PRIX FIXE MENU

\$95++ PER PERSON

Tuesday, December 31st

ITEMS CAN BE ADDED TO ANY
PRIX FIXE SELECTION

ADD ON OPTIONS

BLACK SIBERIAN RESERVE CAVIAR 1oz black pearl caviar	85
PACIFIC OYSTERS ON THE HALF SHELL ½ dozen with house cocktail sauce, lemon add kizami wasabi caviar	26 6
RED KING CRAB LEG AND CLAW ½ lb steamed with drawn butter and grilled lemon	70
BLACK WINTER TRUFFLE add fresh winter black truffle to any dish	MP

FIT FOR A TOAST

Moët & Chandon Reserve Brut	120
Taittinger Brut	85
Cremant Du Jura Sparkling Rose	56
La Marca Prosecco	44

Amuse Bouche

PAN SEARED HOKKAIDO SCALLOP
garlic lemon aioli, salmon roe

SELECT ONE ITEM FROM EACH COURSE BELOW

First Course

ROASTED KABOCHA SQUASH SOUP
kabocha squash, rosemary marcona almonds, olive oil

BABY ARUGULA ORCHARD SALAD
baby arugula, julienne pear, pistachios, goat cheese, dried cranberry,
with honey meyer lemon vinaigrette

KUSSHI OYSTERS ON THE HALF SHELL 3 PCS
kizami wasabi caviar

Second Course

PAPARDELLE AND WINTER TRUFFLE
handmade egg pasta, brown and white enoki, shiitake mushrooms, brown butter,
creme fraiche, freshly shaved black truffle

PAN ROASTED CHILEAN SEA BASS
miso chilean sea bass, garlic yukon gold mash potato, citrus braised heirloom baby carrots

GRILLED CORNISH HEN
half cornish hen, purple brussels sprouts, roasted chanterelle mushrooms, spiced apple
puree, baby arugula and winter fig salad

PETITE MAIN LOBSTER TAIL
butter poached lobster tail, okinawa sweet potato ravioli, shellfish bisque,
braised heirloom carrots with yuzu citrus butter

HICKORY GRILLED PETITE FILET
6oz prime filet, brown butter pomme puree, garlic haricot verts, bordelaise sauce
pan seared scallops 3 pcs +29 | petite lobster tail 6oz steamed +30

Third Course COMPLIMENTARY BUBBLES

CHESTNUT BUDINO
roasted water chestnut, orange caramel, toasted meringue

TRIPLE CHOCOLATE MOUSSE CAKE
dark, milk, and white chocolate mousse, basil pesto-berries

RHUBARB AND ROSÉ FLUTE
house made organic rhubarb sorbet, dry rosé wine flute