

# NEW YEARS EVE 2022

**\$175 CHEF'S GRAND TASTING**  
**\$95 WINE PAIRING**

NOT INCLUSIVE OF TAX AND GRATUITY  
PRICED PER PERSON

## ICE-COLD SHELLFISH PLATTER

6 PACIFIC OYSTERS, 6 SHRIMP  
1/2 LB. KING CRAB, 1/2 MAINE LOBSTER  
CLASSIC CONDIMENTS  
**\$150**

## BOURBON STEAK RESERVE CAVIAR GOLDEN OSETRA

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE  
RED ONION, POTATO RÖSTI, TOAST POINTS  
**\$250**

## FIRST COURSE

CANAPÉS FOR THE TABLE

### \*HAMACHI CRUDO

CRISPY ONION, SERRANO CHILI, YUZU PONZU

### 'INSTANT' BACON

HERITAGE PORK BELLY, CABBAGE, BOURBON-SOY GLAZE

### \*MICHAEL'S TUNA TARTARE

MINT, PINE NUT, ASIAN PEAR, HABANERO-SESAME OIL

### WAGYU WELLINGTON POPPER

WILD MUSHROOM DUXELLE, PUFF PASTRY

*OLIVIER LEFLAIVE, LES SETILLES, BOURGOGNE BLANC 2020*

## SECOND COURSE

INDIVIDUAL

### PÉRIGORD BLACK TRUFFLE RISOTTO

24 MONTH-AGED PARMIGIANO-REGGIANO, BROWN BUTTER

*PRODUTTORI DEL BARBARESCO, LANGHE, NEBBIOLO 2020*

## THIRD COURSE

PLEASE MAKE ONE SELECTION

### PHYLLO-CRUSTED DOVER SOLE

HORSERADISH POTATO PUREE  
BRUSSELS SPROUTS  
CAVIAR-BUTTER SAUCE

### 'ROSSINI'-STYLE PRIME FILET MIGNON

CRISPY POTATO CAKE  
WILTED SPINACH  
FOIE GRAS CREAM

### WHOLE MAINE LOBSTER POT PIE

COGNAC-LOBSTER CREAM, BLACK TRUFFLE

**ADDITIONAL \$135**

### MIYAZAKI PREFECTURE

### A5 WAGYU STRIPLOIN

**SUPPLEMENT \$75**

*AVENNIA SESTINA, RED BLEND, COLUMBIA VALLEY 2019*

## FOURTH COURSE

PLEASE MAKE ONE SELECTION

### VALRHONA CHOCOLATE DECADENCE

24K GOLD, CRISPY PUFF PASTRY, NUTELLA CREAM

### WARM APPLE FRITTERS

BLACK CURRANT JAM, CINNAMON GLAZE

*HENRIQUES & HENRIQUES, BOAL SINGLE HARVEST MADIERA*