

NEW YEAR'S EVE 2022

\$149 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

SIGNATURE SHELLFISH PLATTERS

4EA OYSTERS*, 4EA GULF SHRIMP
½ MAINE LOBSTER, ¼lb. KING CRAB - \$199

Chilled On Ice

Wasabi Cocktail Sauce
Lilikoi Mignonette
Yum Yum Sauce
Ahi Poke

Cast-Iron Broiled

Red Miso Butter
Charred Lemon
Lemongrass Tea
Spanish Octopus

IMPERIAL GOLDEN OSETRA CAVIAR

Sustainably Harvested by the Caviar Company

Traditional Service

Egg Mimosa, Whipped Crème Fraîche, Chive
Potato Cakes, Toast Points

1oz/\$275

2oz/\$525

APPETIZER

PLEASE MAKE ONE SELECTION

KONA KAMPACHI SASHIMI

Local Scallion, Cucumber
Masago Arare, Truffle Ponzu

TRUFFLE CAESAR

Maui Onion Cream, Garlic Streusel
Aged Parmesan, White Anchovy Tempura

'INSTANT' BACON

Berkshire Pork Belly, Chinese Five Spice
Golden Oyster Tempura, Bourbon-Soy Glaze

CRISPY DUNGENESS CRAB CAKE

Graffiti Cauliflower, Blood Orange
Kaffir Lime Emulsion

TREAT YO SELF

ADDITIONAL COURSE OPTION • **\$39**

SEARED HOKKAIDO SCALLOP

Fresh Périgord Black Truffle
Truffle Crunch
Roasted Honshimeji & Chanterelle Mushroom Velouté

ENTRÉE

PLEASE MAKE ONE SELECTION

8 oz. BLACK ANGUS FILET

SUPPLEMENT: TRIPLE-SEARED AMERICAN WAGYU \$49

Crispy Potato Cake, Wilted Spinach
Red Wine Jus, Maitake Mushroom

ROASTED JIDORI CHICKEN

Parsnip Purée, Okinawan Sweet Potato
Tokyo Turnips, Crispy Maui Onion
Foie Gras-Chicken Jus

PHYLLO-CRUSTED SOLE

Caviar-Sake Beurre Blanc
Wasabi-Whipped Potato
Brussels Sprouts

WHOLE KONA LOBSTER POT PIE

SUPPLEMENT \$69

Brandied-Lobster Cream, Market Vegetables

LUXURY ADD ON'S

SHAVED PÉRIGORD BLACK TRUFFLES \$45

SEARED HUDSON VALLEY FOIE GRAS \$26

BROILED HALF LOBSTER \$59

KING CRAB OSCAR \$35

DESSERT

PLEASE MAKE ONE SELECTION

WHITE CHOCOLATE SUNDAE

White Devil's Food Cake
Bourbon Fudge, Tahitian Vanilla Gelato

VALRHONA CHOCOLATE DECADENCE

Crispy Puff Pastry
Nutella Cream, 24K Gold