

NEW YEAR'S EVE 2022

\$195 PER PERSON

SHELLFISH

Pacific Oysters

Passionfruit Mignonette*

Half Dozen \$24 / Dozen \$48

Kaluga Caviar Service

Crispy Potato Cakes, Egg Mimosa, Diced Red Onion, Toast Points
& Chive Crème Fraîche*

\$195

FIRST

King Crab Roll

Parker Roll, Rémoulade, Old Bay

Kaluga Caviar Supplement - \$25 for 1/4oz

Short Rib Croquette

Horseradish Cream, Crispy Onion, Pink Peppercorn

Ahi Tuna Tartine

Miso, Avocado, Pickled Ginger, Serrano*

Salmon Sashimi

Olive, Caper, Red Onion, Citrus Vinaigrette*

SECOND

Lobster "Chowder" Thermidor

Potato, Bacon, Oyster Cracker Streusel

THIRD

choice of

SURF

Pan Seared Diver Scallop

Cauliflower Purée, Persimmon

Smoked Trout Roe*

or

TURF

Australian Wagyu Striploin Rossini

Garlic Spinach, Crispy Potato Cake

Truffle Foie Jus*

A5 Wagyu Supplement - \$75 per person

DESSERT

Stroke of Midnight Dark Chocolate Bûche de Noël

Champagne Gelée, Red Currant, 24K Gold Leaf

*served raw or undercooked or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check