NEW YEAR'S EVE 2022

155 Per Guest / 75 Wine Pairing

FIRST

ROASTED BEETS
Pear Purée, Kumquat, Daikon

or

CHEF MINA'S AHI TUNA TARTARE +15
Asian Pear, Quail Egg, Pine Nut

SECOND

TRUFFLE VELOUTÉ
Puff Pastry Dome

THIRD

KANPACHI CRUDO
Aleppo Oil, Cucumber, Dill, Cucumber Consommé

FOURTH

LOBSTER RISOTTO
Carnaroli Rice, Maine Lobster, Fine Herbs, Lobster Oil

FIFTH

SEABASS
Celeriac Purée Roasted Shallots, Chicories, Jus

or

BEEF WELLINGTON +15
Puff Pastry Crust, Dijon, Mushroom Duxelle

SIXTH

NYE BUCHE NOEL
Chestnut, Champagne Gelée, Classic Jam