

NEW YEAR'S EVE 2023

\$165 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

MICHAEL MINA'S CAVIAR PARFAIT • 275

1oz Osetra Caviar, Potato Cake, Smoked Salmon, Egg Mimosa

GOLDEN OSETRA CAVIAR SERVICE • 275

Creme Fraiche, Egg Mimosa, Shallot, Chive

CHILLED SHELLFISH PLATTER • 199

6EA OYSTERS*, 6EA GULF SHRIMP, WHOLE MAINE LOBSTER, 1/4LB KING CRAB
Wasabi-Cocktail Sauce, Lilikoi Mignonette, Yum Yum Sauce, Fire Water

APPETIZER

PLEASE MAKE ONE SELECTION

HAMACHI CRUDO

Yuzu Ponzu, Jalapeño, Roasted Garlic, Tobiko

JUMBO LUMP CRAB CAKE

Pink Peppercorn Tartar Sauce, Old Bay, Fresno Chili

'INSTANT' BACON

Oyster Tempura, Bourbon-Soy Glaze

TRUFFLE CAESAR

Onion Cream, Garlic Streusel, Parmesan, Anchovy Tempura

TREAT YO SELF

ADDITIONAL COURSE OPTION • \$29

SEARED SCALLOP & FOIE GRAS

Spaghetti Squash, Ginger, Sauternes

OR

PÉRIGORD BLACK TRUFFLE GNUDI

Whipped Ricotta, Aged Parmesan

ENTRÉE

PLEASE MAKE ONE SELECTION

8oz AUSTRALIAN WAGYU TOP SIRLOIN

SUPPLEMENT: 8oz AMERICAN WAGYU RIPCAP + 35

SUPPLEMENT: 20oz BONE-IN ANGUS RIBEYE + 29

Pearl Onion, Whipped Potato

King Trumpet Mushroom, Truffle Jus

PHYLLO-CRUSTED SOLE

Caviar-Sake Beurre Blanc, King Crab Brandade
Brussels Sprouts

ROASTED JIDORI CHICKEN

Kabocha, Tokyo Turnip, Swiss Chard, Foie Gras Jus

BUTTER-POACHED MAINE LOBSTER

Red Curry, Coconut Rice, Piquillo Pepper, Fried Shallots

LUXURY ADD ON'S

SHAVED BLACK TRUFFLES \$45 SEARED SCALLOP \$29

SEARED FOIE GRAS \$30 BROILED KING CRAB \$59

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