

INTERNATIONAL
Smoke

CHEF'S
PRIX-FIXE
6-COURSE
DINNER

\$125 PER
PERSON



'24K *Ribs*
ST. LOUIS STYLE
PORK RIBS
additional \$40

WHOLE *Lobster*
GRILLED
CAJUN BUTTER
additional \$60

2024
HAPPY NEW YEAR



NYE *Dinner*

AMUSE

AYESHA'S CORNBREAD
thai red curry butter

FIRST

BRUSSELS SPROUTS CAESAR
garlic streusel, onion crema, truffle vinaigrette
HAWAIIAN AHI TUNA
avocado, garlic confit, ponzu foam, serrano
DUCK CONFIT BAO BUN
jalapeño, cilantro, pickled cucumber, hoisin bbq sauce

SECOND

BRISKET RAVIOLI
aged balsamic emulsion, parmesan cheese
roasted cippolini onion, chanterelle mushrooms

MAIN ENTRÉE *CHOICE OF*

CARIBBEAN-STYLE CHICKEN
green seasonin'

CITRUS ROASTED SALMON
carrot ginger purée

FILET

au poivre

MISO-MARINATED CHILEAN SEA BASS
ginger dashi

supplement \$25

AMERICAN WAGYU NEW YORK STRIP
au poivre

supplement \$25

SIDES

GRILLED OYSTER MUSHROOMS
sherry vinaigrette, apple-soy glaze

DUCHESS STUFFED BAKED POTATO
yukon gold potato, parmesan

CREAMED SPINACH
crispy shallots

DESSERT

MIDNIGHT CHOCOLATE DECADENCE
champagne gelée, 24k gold, salted caramel bon bon