

NEW YEAR'S EVE 2023 SECOND SEATING

FIRST COURSE

POACHED LOBSTER TAIL
OSSETRA CAVIAR, LEMON NAGE, BASIL OIL

WINE PAIRING: P. LANCELOT ROYER BLANC DE BLANC CHAMPAGNE, BRUT, GRAND CRU

SECOND COURSE

CHOICE OF

HOKKAIDO SCALLOP CRUDO OSSETRA CAVIAR, DAIKON, TEMPURA PEARLS, PASSION FRUIT LECHE DE TIGRE

-OR-

WAGYU BEEF CHEEK ‘RISOTTO’ SUNFLOWER SEEDS, PICKLED SHIMEJI MUSHROOMS, BLACK TRUFFLE
SUBSTITUTE TABLESIDE SHAVED WHITE TRUFFLES \$35

WINE PAIRING:
WHITE - WEINBACH ‘RWO’ RIESLING, ALSACE, FRANCE 2020
RED - ROBERTO VOERZIO LANGHE ROSSO, PIEDMONT, ITALY

THIRD COURSE

CHOICE OF

KUROBUTA PORK BELLY TRUFFLE CAULIFLOWER PURÉE, FUJI APPLE, MUSTARD SEED

-OR-

STRACCIATELLA DI BUFALA BABY ROOT VEGETABLE, HAZELNUT VINAIGRETTE
ADD ALASKAN KING CRAB \$28

WINE PAIRING:
WHITE - OCCHIPINTI SP68 BIANCO, SICILY, ITALY 2021
RED - TERRE ROUGE ‘HIGH SLOPES’ SYRAH, SIERRA FOOTHILLS, CALIFORNIA 2014

FOURTH COURSE

CHOICE OF

***AUSTRALIAN WAGYU FILET MIGNON** PARSNIP PURÉE, POMMES PAILLASSON, SASKATCHEWAN CHANTERELLES, OXTAIL JUS
SUBSTITUTE WAGYU MARGARET RIVER NY STRIP FOR \$68

-OR-

HONEY-GLAZED CHILEAN SEA BASS CITRUS DASHI, CRISPY SALSIFY, MICRO ROOT VEGETABLE

WINE PAIRING:
WHITE - TABLAS CREEK ‘PATELIN DE TABLAS’ GRENACHE BLANC, PASO ROBLES, CALIFORNIA 2021
RED - TREFETHEN CABERNET SAUVIGNON, OAK KNOLL, NAPA VALLEY 2020

FIFTH COURSE

CHOICE OF

DARK CHOCOLATE CHERRY MELT-AWAY TOASTED CHESTNUT CREAM, SALTED CARAMEL GELATO

-OR-

PASSION FRUIT MOUSSE LIMONCELLO SORBET, CHAMPAGNE GELÉE

WINE PAIRING:
WHITE - BAUMARD QUARTS DU CHAUME
RED - WARRE’S 20 YEAR TAWNY PORT

LUXURY ENHANCEMENTS

WINE PAIRING

SOMMELIER SELECTION OF WINES FROM AROUND THE WORLD
\$175 PER GUEST

*PETROSSIAN RESERVE CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

OSSETRA: \$210 BAIKA: \$180 DAURENKI: \$150

MAINE LOBSTER POT PIE

COGNAC CREAM, MARKET VEGETABLES
\$110

WHITE ALBA TRUFFLES

SHAVED TABLESIDE
\$65 PER GRAM

*CHEF’S SELECTION OF OYSTERS

CHAMPAGNE-PINK PEPPERCORN MIGNONETTE
\$5 EACH

JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
34 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO
75 per oz

WAGYU TASTING TRIO **650**
4oz OF EACH JAPANESE WAGYU