



NEW YEAR'S EVE

OPTIONAL SHELLFISH & CAVIAR OFFERING

ICE- COLD SHELLFISH PLATTER 185

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL
FRESH HORSERADISH
35

ALASKAN KING CRAB

GREEN GODDESS
ESPELETTE DIJONAISE
74

PETROSSIAN CAVIAR OSSETRA SELECTION

30 GRAMS | SERVES 4 PEOPLE

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE

ROYAL 149 | IMPERIAL 179

ADD CHAMPAGNE

DOM PERIGNON 2015 98 GLASS

RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

\$150 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

STARTERS

PLEASE MAKE ONE SELECTION

* MICHAEL MINA'S TUNA TARTARE	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
MICHAEL'S WALDORF SALAD	GRAPES, CELERY, DUKKAH SPICE, WALNUTS, GREEN APPLE
THICK CUT BACON	SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE
FRENCH ONION SOUP	SOURDOUGH, GRUYER GRATINEE, PARMESAN
PETITE ROMAINE CAESAR	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
CAVIAR 'TWINKIE'	YUZU CREME FRAICHE, TRADITIONAL GARNISHES PERTROSSIAN CAVIAR \$30 SUPPLEMENT

OPTIONAL WINTER BLACK TRUFFLE MID-COURSE

ADDITIONAL \$65 PER GUEST

BLACK TRUFFLE AGNOLOTTI

PARMESAN CHEESE, BURRATA, TRUFFLE BUTTER

ENTREES

PLEASE MAKE ONE SELECTION

PASTRAMI-SPICED WAGYU SHORT RIB	HORSERADISH WHIPPED POTATO, TOMATO HOLLANDAISE
* 8oz. BLACK ANGUS FILET MIGNON	HORSERADISH-CRUSTED TOMATO, RED WINE JUS 8OZ WAGYU FILET \$50 SUPPLEMENT
PHYLLO CRUSTED DOVER SOLE	DIJON BEUREE BLANC, GOLDEN RAISEN, HERB OIL
* DUCK-FAT AGED PRIME RIB EYE ROAST	BLUE CHEESE POPOVER, FRESH HORSERADISH, TRUFFLE AU JUS \$15 SUPPLEMENT
* PEPPER-CRUSTED BIG EYE TUNA	SPINACH, PEPPERCORN SAUCE, CHANTERELLE MUSHROOMS
MAINE LOBSTER POT PIE	MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION \$75 SUPPLEMENT

CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

**WHIPPED
POTATO PUREE**
LOTS OF BUTTER, CHIVE

**CRISPY
BRUSSELS SPROUTS**
SOY CARAMEL, FRESNO PEPPERS

**TRUFFLE MAC AND
CHEESE**
GARLIC STREUSEL, PARMESAN

DESSERT

PLEASE MAKE ONE SELECTION

WARM BEIGNETS	VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR
BASQUE BRÛLÉED CHEESECAKE	SPICED APPLES, CARAMELIZED SUGAR CRUNCH
CHOCOLATE SEMIFREDDO	COCONUT GEL, BURNT WHITE CHOCOLATE