

EXECUTIVE CHEF:
JACK BENNETT

INTERNATIONAL *Smoke*

CHEF/PROPRIETORS:
MICHAEL MINA +
AYESHA CURRY

New Year's Eve

FIRST COURSE

DUCK WINGS

mango-habañero glaze, green seasoning

LACINATO KALE CAESAR SALAD

truffle vinaigrette, garlic struesel, chives

AHI TUNA

brokaw avocado, ponzu foam, serrano

SECOND COURSE

BLACK TRUFFLE GNOCCHI

braised oxtail, balsamic reduction, parmigiano reggiano

THIRD COURSE

(choose one)

MAPLE GLAZED SALMON

hobbs bacon, shaved brussels sprouts

14 oz. PRIME NEW YORK STRIP

red wine jus

MISO YAKI BLACK COD

ginger dashi

HALF RACK OF RIBS

smokey mama barbecue sauce

16 oz. PRIME RIBEYE + additional 20

red wine jus

WHOLE ROASTED TAI SNAPPER + additional 20

spiced tomato marinade

SIDES

GRILLED OYSTER MUSHROOMS

sherry vinaigrette, apple soy glaze

WHIPPED POTATOES

lots of butter, roasted garlic

CREAMED SPINACH

crispy shallots

DESSERTS

MIDNIGHT CHOCOLATE DECADENCE

champagne gelée, 24k gold, salted caramel

125 PER PERSON

excluding tax & gratuity

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity. We require a signed copy of the merchant receipt confirming any gratuities made on bill.