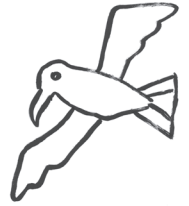


NEW YEAR'S EVE 2024 TASTING MENU

\$195 PER PERSON



START YOUR NYE EXPERIENCE

1 oz. Traditional Caviar Service \$155
Egg Mimosa, Crème Fraiche, Red Onion, Chives
Shallot Potato Cake, Blinis, Toast Points

FIRST CHOICE OF

Michael Mina's Ahi Tuna Tartare
Trio of Peppers, Pinenuts, Garlic
Habanero-Sesame Oil

Cirtus Cured Hamachi
Persimmon, Cara Cara Orange
Chili-Garlic Crunch

SECOND CHOICE OF

Bacon Wrapped Scallop
Tart Cranberry Puree, Marcona Almonds
Sunchoke Cream

Phyllo-Crusted Petrale Sole
Cauliflower, Golden Raisins
Caviar Beurre Blanc

OPTIONAL WHITE TRUFFLE COURSE ADDITIONAL \$35 PER PERSON

White Truffle Agnolotti
Burrata Cheese Filling, Parmesan

White Truffle Risotto
Wild Mushrooms, Meyer Lemon

THIRD CHOICE OF

Oak-Grilled Wagyu
Hawaij Spiced, Egyptian Pepper Sauce
Olive Oil Smahed Yams, Red Wine Jus

Miso-Broiled Sea Bass
Shimeji Mushrooms, Butternut Squash
Dungeness Crab, Ginger Dashi

FOURTH CHOICE OF

Bruléed Basque Cheesecake
Warm Spiced Cranberry Apple
Fresh Marigold

Dark Chocolate Cake
Salted Caramel, Candied Cocoa Nibs
24k Gold Flakes

