

NEW YEAR'S EVE

CHAMPAGNE TOAST

LAURENT PERRIER

AMUSE BOUCHE

FOIE GRAS NIGIRI / *Miso Glazed Bacon / Honey Sake Gastrique*

VEGAN JAPANESE SWEET POTATO NIGIRI / *Candied Crispy Shallot / Shiso Leaves*

APPETIZER

PERSIMMON SALAD / *Grilled Matsutake / Swank Farms Mustard Greens / Smoked Avocado Mousse*

WAGYU BEEF OSAKA SUSHI / *Purple Scallion / Crispy Garlic / Truffle Dashi*

MAINE LOBSTER CONFIT / *Buckwheat Crepe / Osetra Caviar / Orange Carrot Crème Fraiche*

BROILED KING CRAB / *Yuzu – Miso Glaze / Pickled Daikon*

MAIN

60 DAY DRY AGED BONE-IN 18OZ NY STRIP / *Truffled Aligot / Bordelaise Sauce*

PAN ROASTED TURBOT / LEAK – SALSIFY SOUBISE / *Swiss Chard / Bergamont - Brown Butter Sauce*

HAY BAKED COLORADO RACK OF LAMB / *Sauce Paloise*

VEGAN TARTA PASCQUALINA / *Truffles / Lobster Mushrooms / Chanterelles / Zucchini Blossom / Sauvage*

DESSERT

VALRHONA STRAWBERRY CREMEUX / *Crispy Shortbread / Lemon Cream Cheese Gelato*

“THE BETSY ORB” / *White Chocolate Passion Fruit Jelly / Madagascar Vanilla Semifredo*

TOASTED HAZELNUT CHOCOLATE TORTE / *Milk Chocolate Cream / Candied Kumquats*

ORANGE - PISTACHIO FINANCIER / *Coconut Ondule, Almond Cream Cookies*



PRIX FIXE MENU

Four Courses \$295

Select one appetizer, main course, and dessert.
No substitutions please, supplemental charges may apply.

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

[BOOK NOW](#)