

Circa
1886

NEW YEARS EVE
TUESDAY, DECEMBER 31, 2019

AMUSE BOUCHE

FIRST COURSE
CAULIFLOWER & CAVIAR

*Almond Milk, 24K Gold Leaf,
American White Sturgeon Caviar,
Pumpkin Seed Oil*

SECOND COURSE
BUTTER POACHED LOBSTER TAIL

*Jimmy Red Corn Grits, Corn Anglaise,
Grilled Asparagus & Apple Relish,
Baby Basil*

THIRD COURSE
FOIE GRAS BUDINO

*Frisée, Sweet n' Sour Pears, Radish,
Chives, Avocado Blood Orange Oil,
Pear Vinegar, Toasted Hazelnuts*

FORTH COURSE
ORA KING SALMON

*Bacon Braised Pea Beans & Greens,
Pineapple Salsa, Caramelized Onion
Beurre Blanc*

FIFTH COURSE
AUSTRALIAN LAMB CHOPS

*Garlic Rosemary Potato Mousseline,
Brussels Sprout Root Vegetable Hash,
Sun-dried Blueberry Demi-Glace*

SWEET FINISH
LEMONGRASS GINGER APPLE TART

*Cinnamon Toast Crunch Ice Cream,
Raspberry Champagne Chocolate Truffle*

\$140 per person / \$200 with wine pairings

+20% Gratuity and +11% tax

Cost includes a complimentary glass of champagne. Other beverages are additional.