

NEW YEAR'S EVE 2018

AMUSE OYSTER

APPLE & PEAR PEARLS, CHAMPAGNE AIR

FIRST COURSE

PLEASE MAKE ONE SELECTION

MICHAEL MINA'S CAVIAR PARFAIT *MICHEL GONET GRAND CRU*
SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE *BLANC DE BLANCS AY, FRANCE 2011*

SHABU SHABU *VIETTI CASTIGLIONE BAROLO*
WAGYU A-5, CHANTERELLE, SMOKED TALLOW *PIEDMONT, ITALY 2014*

SECOND COURSE

PLEASE MAKE ONE SELECTION

FOIE GRAS *OREMUS LATE HARVEST TOKAJI*
CHICORY, PEAR, BLACK WALNUT, PINCH STREUSEL *HUNGARY 2015*

GEM LETTUCE HEARTS *LOUIS MICHEL & FILS CHABLIS*
KING CRAB, POACHED EGG YOLK, BOQUERONE *BURGUNDY, FRANCE 2016*

THIRD COURSE

PLEASE MAKE ONE SELECTION

DIVER SCALLOP *CHATEAU DU NOZAY SANCERRE*
CAVIAR, SMOKED LEEK, WATERCRESS VELOUTE *LOIRE VALLEY, FRANCE 2016*

RYE CAVATELLI *PACINA ROSSO DI TOSCANA*
TRUFFLE, TENNSHOOTOE, PARMIGIANO, BROCCOLI RABE *TUSCANY, ITALY 2012*

SEA BASS *LIOCO 'DEMUTH' CHARDONNAY*
POTATO MILLE-FEUILLE, LACINATO KALE, MUSHROOM CONSOMMÉ *ANDERSON VALLEY, CALIFORNIA 2015*

FOURTH COURSE

PLEASE MAKE ONE SELECTION

HAY-SMOKED WAGYU FILET *CONN CREEK CABERNET SAUVIGNON*
BONE MARROW, CELERY ROOT, BABY SWISS CHARD *NAPA VALLEY, CALIFORNIA 2015*

ROASTED LAMB LOIN *FRANCK BALTHAZAR CORNAS 'CHAILLOT' SYRAH*
SUNCHOKE TRIO, WATERCRESS, SPRUCE TIP JUS *RHONE VALLEY, FRANCE 2012*

JOYCE FARMS CHICKEN *MELVILLE ESTATE PINOT NOIR*
VIN JAUNE SAUCE, CONFIT POTATO *SANTA RITA HILLS, CALIFORNIA 2014*

DESSERT

PLEASE MAKE ONE SELECTION

HAZELNUT PROFITEROLES *RARE WINE COMPANY MADEIRA*
HAZELNUT CRISP, MASCARPONE, VANILLA ICE CREAM *PORTUGAL NV*

BANANA TARTE TATIN *DAVID RAMNOUX PINEAU DES CHARENTES*
CITRUS CARAMEL SAUCE, PUFF PASTRY *FRANCE NV*

CHOCOLATE VANILLA CAKE *QUINTA DO NOVAL 10 YEAR TAWNY PORT*
FLOURLESS CHOCOLATE SPONGE, CHOCOLATE ICE CREAM *PORTUGAL NV*

175. PER PERSON | 85. OPTIONAL WINE PAIRING

NOT INCLUSIVE OF TAX AND GRATUITY

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES