

THE
terrace
GRILL

New Year's Eve

APPETIZER

CELERY ROOT VELOUTÉ
BLACK TRUFFLE
Cardamom granola crumbs

or

CATSMO SMOKED SALMON ROULADE

Smoked trout caviar, Goat cheese cream

Charles Lafitte, NV, Rosé, Brut

ENTRÉE

SNAKE RIVER FARMS
WAGYU ZABUTON STEAK
Root vegetables and chestnut gratin, Bordelaise sauce

or

PAN SEARED ALASKAN HALIBUT

Parsnip purée, Grilled asparagus, Caviar-citrus beurre monté

Chardonnay, Plumpjack, Napa Valley, 2019

DESSERT

TERRACE DIVINE CHOCOLATE TART
Baked chocolate mousse, Coffee crèmeux,
Vanilla salted caramel

Beau Joie Champagne, No Dosage, Epernay, NV

\$95+ Dinner

Suggested Wine Pairing \$65+