



NEW YEAR'S EVE DINNER 2023

\$225

TRIO AMUSE BOUCHE

WAGYU A5

Osetra caviar / brioche toast / white truffle aioli / micro chervil

FLOUNDER CRUDO

Ramp - jalapeno relish / blood orange emulsion / potato chip

OYSTER

Salmon Roe / champagne jelly / chervil

APPETIZER

SEARED WAGYU TENDERLOIN CARPACCIO

Maitake mushroom / gorgonzola dolce aioli / baby arugula / parmesan crisp

FIRST COURSE

SCALLOPS

Sea urchin / lemon risotto / edamame / black trumpet mushroom / purple asparagus

MAIN COURSE

WAGYU STRIPLOIN

Langoustine / foie grass butter / potato gratin / porcini mushroom / black truffle / madeira jus

DESSERT

MUD PIE

Bourbon and black cherry brownies / whipped cream

All prices will include a 10% service charge and 12% local government tax.