

NYE DINNER

\$90 per person • 5pm-7pm seating

AMUSE

Fried Oyster Deviled Egg
smoked trout roe, calabrian chili relish

Oyster Suprême
uni, foie gras, salmon caviar

Ahi Tuna Tartare
cucumber, black truffle caviar

Bloody Mary Oyster Shooter
citron foam



FIRST COURSE

(choose one)

Wild Mushroom "Cappuccino" Soup
black truffle foam, chives, porcini powder

Smoked Salmon Carpaccio
brioche points, sevruga caviar, crème fraîche potato "salad"

Roasted Bone Marrow
beef tartare, pickled fennel, herbs salad, grilled bread

ENTRÉE

(choose one)

Lobster Fricassée en Croute 1 lb.
puff pastry, shrimp velouté sauce

Steak Rossini
foie gras, black truffle madeira sauce

Black Truffle Tagliatelle
roasted romanesco, chanterelle mushrooms, parmesan

DESSERT

Bûche de Noël

menu subject to change