

SAMPLE NYE MENU

items may change

LEMON CUSTARD & KALUGA CAVIAR

STARTERS

(choose one)

AHI

wild korean seaweed, tempura matsuate

DUNGENESS CRAB

blood orange, hearts of palm

SEA SCALLOP

black tie taglierini, uni & lemon butter

MAINE LOBSTER

celeriac risotto, sunchoke, lobster nage

WINTER TRUFFLES & CELERY ROOT SOUFFLE

chestnut armagnac veloute & capezzana olio nuovo

WINTER LETTUCES & HERB SALAD

brillat savarin, sicilian pistachio

ENTREES

(choose one)

WINTER TRUFFLES & FONDUTA RAVIOLI

japanese artichokes, truffled pecorino

SEA BASS & KING CRAB

brussels sprouts, crab & artichoke sabayon

TRUFFLED PEARL HEN 'WELLINGTON'

yukon mashed potato, spinach & forest mushrooms

ELYSIAN FIELDS LAMB CHOP

parsnip & feta mash, baby morels, crepinette, preserved mint jelly

ANGUS BEEF FILET

mushrooms galette, pommes dauphines

DESSERTS

(choose one)

SEASONAL CHEESES

ICE CREAM PARTY

COCONUT BANANA CREAM ARLETTE

CHOCOLATE MOLTEN CAKE

WINTER FRUITS & TURMERIC LATTE SORBET

\$100 per bottle corkage