

Toast to the *New Year*

31 December | 4-Course
New Year's Eve Dinner | \$138++ |
Additional \$108++ for Wine Pairing

Caviar Creations (+40)

Toasted Egg Yolk Caviar

Egg Caviar

Caviar Bubble Tea

Amuse-Bouche

Sea Urchin Toast, Jalapeño, Yuzu

Yellowfin Tuna Crudo, Fresh Chili Oil, Crushed Fennel Seeds

Truffle Cheese Fritter

*N.V. Billecart-Salmon Blanc de Blancs Grand Cru,
Mareuil-sur-Ay, Champagne, France*

Starters

Madai Ceviche, Watermelon, Serrano Chili, Avocado, Cilantro

Butternut Squash Soup, Mushrooms, Chives

Burrata with Passion Fruit, Arugula, Basil

Raw Kohlrabi Salad, Banana Roasted in Coals,
Crunchy Pasilla Chili-Garlic Dressing

Sesame Shrimp Cakes, Shiso, Miso Mustard

Caramelized Foie Gras, Black Olive Seasoning, Lychee

*2020 Maison Chanzy Chardonnay Puligny-Montrachet,
Les Reuchaux, Burgundy, France*

Mains

Three Cheese Ravioli, Black Truffle Fondue

Roasted Scallops, Brussels Sprouts, Smoked Bacon, Pear, Chervil

Seared Sea Bass, Grilled Maitake Mushroom,
Lemon-Garlic Purée, Basil Broth

Baked Lobster in the Shell, Black Truffle Butter, Shoestring Fries

Prosciutto-Wrapped SRF Pork Chop, Glazed Mushrooms, Sage

Grilled Ribeye, Crunchy Potato, Tangy-Spicy Stewed Peppers

*2015 Couvent des Jacobins Merlot Blend,
Saint-Émilion Grand Cru Classé, Bordeaux, France*

Desserts

Mont Blanc, Chestnuts, Chocolate Sorbet

Dark Chocolate Mousse, Praline Wafers, Peanut Caramel,
Passion Fruit Sorbet

Warm Chocolate Cake, Vanilla Ice Cream

Salted Caramel Sundae, Peanuts, Popcorn, Hot Fudge

*2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc,
Sauternes, Bordeaux, France*