

NEW YEAR'S EVE DINNER  
FIRST SEATING

**AMUSE BOUCHE**

**FIRST COURSE**

wagyu beef tartare  
traditional garniture

grilled seafood salad  
lobster, shrimp, squid, crab, yuzu, avocado

**SECOND COURSE**

celery root veloute  
roasted dice, chips, winter truffle

lobster bisque  
poached lobster, winter truffle

marinated beets  
oro blanco, winter truffle

**THIRD COURSE**

roasted artichoke  
roasted sunchoke, beurre rouge

wood grilled moyer filet mignon  
bone marrow, bordelaise

handmade parpardelle  
wild mushroom, celery

choice of :  
truffle pomme puree, pomme gratin with  
roasted garlic, grilled asparagus maltaise,  
sweet potato mash, green bean  
almondine, roasted brussel sprouts with  
bacon and apples, candied baby carrots

**FOURTH COURSE**

epaisse  
truffle honey, candied marcona almonds

ossau – iratty  
black pepper tuile, quince jam

**FIFTH COURSE**

chocolate molten cake  
salted caramel, cayenne

royce bread pudding  
mushroom cap ice cream, gold leaf

poached asian pear  
marscapone, honey spiced sabayon

