

NEW YEAR'S EVE DINNER
SECOND 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

black truffle risotto
artichoke heart

FOURTH 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 maitaise,
sweet potato mash, green bean
almondine, roasted brussel sprouts with
bacon and apples, candied baby carrots

FIFTH COURSE

epoisse
truffle honey, candied marcona almonds

ossau – iratty
black pepper tuile, quince jam

SIXTH COURSE

chocolate molten cake
salted caramel, cayenne

royce bread pudding
mushroom cap ice cream, gold leaf

poached asian pear
marscapone, honey spiced sabayon

