

New Year's Eve Celebration

DUO OF TUNA TARTARE AND LOBSTER CROMESQUIS

Potato Galette, Oscietre Caviar, Lemon Crème Fraîche, Apple-Yuzu Purée
Rhys Vineyards, Chardonnay, Anderson Valley, California - 2021

RABBIT AND FOIE GRAS TERRINE

Sicilian Pistachio, Pear-Ginger Mostarda, Brioche
Domaine Bouchard Père & Fils "Les Clous," Mersault, Burgundy, France - 2022

RAVIOLO

Egg Yolk, Sardinian Ricotta, Almond-Brown Butter, Black Truffle
Domaine Frédéric Esmonin "Clos Prieur," Gevrey-Chambertin, Burgundy, France - 2023

WAGYU NEW YORK STRIPLOIN

Oxtail and Marrow Fritter, Black Trumpet Mushroom, Smoked Tomato Purée
Heitz Cellar Cabernet Sauvignon, Napa Valley, California - 2021

VANILLA SEMIFREDDO

Fresh Mango, Passionfruit, Coconut
Telmont Réserve Rosé, Champagne, France - NV

MIGNARDISES

CHAMPAGNE TOAST AT MIDNIGHT

Telmont Réserve de la Terre Brut
Champagne, France - NV

\$925 Per Person • \$250 Wine Pairing

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



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VEGAN MENU

BADGER FLAME BEET CARPACCIO

Harissa, Preserve Lemon, Dill Yogurt, Cucumber and Mint Sorbet
Rhys Vineyards, Chardonnay, Anderson Valley, California - 2021

LEEK TERRINE

Smoked Tomato Purée, Nori, Wild Garlic Velouté
Domaine Bouchard Père & Fils "Les Clous," Mersault, Burgundy, France - 2022

CHESTNUT RAVIOLO

Black Truffle, Burnt Onion Broth, Artichoke Chips
Domaine Frédéric Esmonin "Clos Prieur," Gevrey-Chambertin, Burgundy, France - 2023

CELERIAC

Black Trumpet Mushroom, Caramelized Apple, Madeira Jus
Heitz Cellar Cabernet Sauvignon, Napa Valley, California - 2021

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