NEW YEAR'S EVE PRIX-FIXE

- INCLUDES GLASS OF CHAMPAGNE -

AMUSE-BOUCHE

PRESTIGE CAVIAR
crème fraiche, blini, chives

STARTER
CHOICE OF:

GRILLED PRAWNS
prawns, creamy cognac, saffron cauliflower purée, crispy scallions

CHILLED CORN SOUP
yellow bell pepper, roasted corn, parsley oil, popcorn shoot

WATERCRESS & PEAR SALAD
watercress, roasted pear, goat cheese mousse, toasted hazelnut, pomegranate, sherry vinaigrette

BABY GREENS & APPLE SALAD
baby greens, honeycrisp apple, celery, roquefort cheese, toasted walnuts, dried apricot, champagne vinaigrette

INTERMEZZO

RASPBERRY CHAMPAGNE GRANITA

ENTRÉE
CHOICE OF:

WAGYU SIRLOIN
celery-root purée, glazed pearl onion, baby zucchini, bourbon-peppercorn sauce

CARAMELIZED SCALLOPS
lobster risotto, baby sunburst squash, carrot ginger purée

HERB-ROASTED BONELESS HALF CHICKEN
truffle pommes purée, roasted shallots, grilled asparagus, jus

MAITAKE MUSHROOM STEAK
wild mushroom, potato purée, madeira jus, crispy shallots

FOIE GRAS TORTELLINI
fresh mozzarella, roasted butternut squash, foie gras, sage butter, aged balsamic

DESSERT
CHOICE OF:

FLOURLESS CHOCOLATE LAYER CAKE
chocolate mint filling

TIRAMISU

CHOCOLATE BAILEYS PANNA COTTA

$150 PER PERSON
PLUS TAX & GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.