



NEW YEAR'S EVE MENU
December 31st 2021

Kir Royal
Champagne, Crème de cassis

Osetra Caviar
Finger Lime, Pomme Parmentier, Crème Fraiche

Foie Gras Torchon
Hibiscus–Sauterne Gelee, Black Sesame Crumble

Tristen Lobster
Forbidden Rice, “Butter Chicken” Sauce

Aged Fillet of Beef
Burdock Mousseline, Winter Truffle Essence

Cinnamon Pear
Banyuls Syrup, Chocolate Ice Cream

Menu \$200.00 / guest
Wine pairing \$79.00/ guest

**Consuming raw or undercooked food may increase your risk of foodborne illness.
Menu subject to change based on availability & seasonality*