

NEW YEAR'S EVE MENU
\$695 Per Person
Available December 31st & January 1st

Amuse Bouche

Dungeness Crab and Caviar

Foie Gras Terrine and Quince

Saint Jacques, Ravioli and Beet
OR
Seared Lobster, Pierogi and Sweet Potato
(\$45 Additional)

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter

Seared Duck Breast, Confit Legs, Onion and Apple
OR
Japanese A5 Wagyu Beef, Pumpkin, Chestnut and Truffle
(\$65 Additional)

Black Truffle Brie and Mache Salad

Pear and Cranberry

Chocolate and Chai

Mignardises
