HAPPY New Year

December 31, 2022
6PM - 11PM | *$150 Per Person*

Supplement Pre-Course

Caviar
served with house made brioche and accoutrements

Regalis, Baeri Siberian Sturgeon $110
Regalis, Kaluga Hybrid $120
Regalis, Ossetra Platinum $195
Petrossian, Imperial Kaluga $460

Charcuterie $34
A Selection Of Cured Meats With House Made Pickles
Add Selection Of Cheeses +$29

First Course
Choice Of One

Half Dozen Oysters
Yuzu, Coconut

Foie Gras Torchon
Kumquat, Persimmon
Add Black Truffle ++

Butternut Squash Soup

Second Course
Choice Of One

Castelfranco Salad
Citrus, Caraway, Buttermilk

Agnolotti
Ricotta, Parmesan, Chestnut
Add White Truffle ++

Seared Scallops
Caramelized Red Onion

Third Course
Choice Of One

Filet Rossini
King Trumpet Mushrooms, Foie Gras, Natural Jus
Upgrade To Blackmore Wagyu Filet +100

Spanish Turbot
Gruyere, Mushroom Duxelles, Veloute
+$40

Murray Cod
Creamed Spinach
Add Black Truffle ++

Duck Cassoulet
White Bean

Trofie Pasta
Crispy Brussels, Thai Basil Pesto

Dessert
Choice Of One

Chocolate
Pomegranate, Carmel

Lavender Creme Brûlée