



New Year's Eve Dinner

DECEMBER 31, 2017

KUSSHI OYSTER,
WAGYU BEEF, AGED SOY AND MEYER LEMON

CALVISIUS CAVIAR,
CAULIFLOWER, CURED EGG YOLK AND CHIVE EMULSION

ITALIAN CHESTNUT VELOUTÉ,
FOIE GRAS, COGNAC AND CELERY BRANCH

PARMESAN RISOTTO,
CAMELIZED GARLIC AND PERIGORD TRUFFLE

ROASTED RACK OF MARCHO FARMS VEAL,
BLACK TRUMPET MUSHROOMS AND CHARRED BROCCOLI,
SAUCE PÉRIGUEUX

VALRHONA MANJARI CRÉMEUX,
CANDIED HAZELNUTS, CHOCOLATE SHORTBREAD,
CHAMPAGNE SORBET

MIGNARDISES

\$130.00 PER GUEST

Optional Wine Pairing, \$60 per Guest