



**FIRST SEATING
NEW YEAR'S EVE MENU
DECEMBER 31ST, 2018**

amuse bouche

MICHAEL MINA'S CAVIAR PARFAIT*

Potato Shallot Cake, Crème Fraîche, Alderwood-Smoked Salmon
taittinger cuvée prestige brut, reims, france

first course (Choice of the following)

TUNA TARTARE*

MINT, PINENUTS, SCOTCH BONNET, SESAME OIL
dr. loosen riesling kabinet 'wehlener sonnenuhr', mosel, germany

SHEEP'S MILK AGNOLOTTI

Butternut squash, Brown Butter, Crispy Sage (Supplement: Winter Truffle - \$40)
domaine marc brédif 'classic', vouvray, loire valley, france

second course

MICHAEL MINA'S LOBSTER POT PIE

Cognac & Truffle Cream, Baby Vegetables, Sea Salt-Dusted Pie Crust
j.m. boillot, mâcon villages, burgundy, france

third course (Choice of the following)

DRY AGED NY STRIP* (Supplement American Waygu Ribeye - \$25)

Onion tart, Salsify, Mushroom Marmalade
joseph Phelps cabernet sauvignon, napa valley

TUNA FOIE

HEIRLOOM CARROT SAIGRE - DOUX, SAUCE À L'ORANGE, GRILLED SCALLION
palacios remond vendimia, rioja, spain

SPICE CRUSTED BRANZINO

Bean Sprouts, Bamboo Shoots, Thai Basil, Coconut-Green Curry
joseph drouhin, chorey-lès-beaune, burgundy, france

dessert

GOLDEN CHOCOLATE MOUSSE CAKE

Chocolate Cassis Ganache, Valrhona Chocolate Mousse, Chocolate Crumble
sandeman 20 year tawny port, douro valley, portugal

**138 per person
88 optional wine pairing
excludes tax & gratuity**