



NEW YEAR'S EVE GALA DINNER
DECEMBER 31ST, 2018

amuse bouche

MICHAEL MINA'S RUSSIAN OSETRA CAVIAR PARFAIT*

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

first course

TUNA TARTARE*

MINT, PINENUTS, SCOTCH BONNET, SESAME OIL
schloss johannisberg riesling grunlak, rheingau, germany

second course

TUNA FOIE

HEIRLOOM CARROT SAIGRE - DOUX, SAUCE À L'ORANGE, GRILLED SCALLION
flowers pinot noir, sonoma coast

third course

MICHAEL MINA'S LOBSTER POT PIE

Cognac & Truffle Cream, Baby Vegetables, Sea Salt Dusted Pie Crust
domaine génot-boulangier les nosroyes puligny-montrachet, burgundy, france

fourth course

SNAKE RIVER FARMS AMERICAN WAGYU RIBEYE*

Onion tart, Salsify, Mushroom Marmalade
Shaved Winter Truffle \$40 Supplement
joseph phelps cabernet sauvignon, napa valley

fifth course

GOLDEN CHOCOLATE MOUSSE CAKE

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

318 per person
148 optional wine pairing
excludes tax & gratuity