



New Year's Eve Gala
Monday, December 31, 2018

amuse bouche

potato leek soup, pheasant croquettes

first course

Jamon de Bellota, Iberico, Cinco Jotas (Spain's Finest Ham)
Toasted bread and fresh tomato

second course

*Big Eye Tuna Tartare
horseradish lime granita, preserve lemon emulsion, limoncello gelee

third course

Ravioli
ricotta, brown butter, black truffle

main course (choice of one of the following)

*Japanese Wagyu Prime Filet
potato mousseline, symphony of vegetables

Chef's Selection of Market Fish
chef's selection of seasonal garnish

Dessert (chef selection)

460 per person
(plus entertainment tax, sales tax and 18% gratuity)

Alba White Truffle Available
Caviar Available Upon Request
Wine Pairing Available