



New Year's Eve 2018

185 per person

Premier Wine Pairing · 95 Grand Wine Pairing · 175

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Canape Tasting & Cocktail Pairing

Shigoku Oysters

Gnocco Fritto

Charred Shrimp Consomme & Uni

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Foie Gras

Pink Lady Apples, Celeriac

Butter Poached Langoustine

Ginger & Lemongrass, Calvisius Caviar

A Iba White Truffle Tajarin

Caramelized Duck Egg Yolk, Bagna Cauda

Veal Cheeks Milanese

Polenta Mousse, Radicchio Rosso di Treviso

Pine Smoked Japanese A5 Wagyu

Aged Balsamico, Bone Marrow Zabaglione

Monte Bianco

Chestnut, Araguani 72% Chocolate, A Iba White Truffle, Forest Essence

Petit Fours

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A La Carte Menu

3 Courses & Dessert · 145 4 Courses & Dessert · 165

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Menu & Pricing Subject to Change

Vegetarian & Gluten Free Pasta Substitutions Available

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*