



NEW YEAR'S EVE GALA MENU

225 per person
175 Wine Pairing

Canape Tasting

*Shigoku Oysters
Gnocco Fritto
Charred Shrimp Consume & Uni
Cocktail Pairing*

Foie Gras & Smoked Eel Terrine

*Pink Lady Apples, Celeriac
Domaine Albert Mann, Schlossberg, Riesling, Grand Cru, Wettosheim, Alsace 2014*

Butter Poached Langoustine

*Ginger & Lemongrass, Calvisius Caviar
Tenuta dell'Ornellaia, Poggio alle Gazze, Sauvignon Blanc, Bolgheri, Toscana 2013*

Alba White Truffle Tajarin

*Caramelized Duck Egg Yolk, Bagna Cauda
Jean-Claude Bachelet, Les Encegnieres, Chassagne-Montrachet, Burgundy 2014*

Iberian Pork Cheeks

*Polenta Mousse, Radicchio Rosso di Treviso
Luigi Einaudi, Cannubi, Barolo, Piemonte 2012*

Pine Smoked Japanese A5 Wagyu

*Fermented Morels, Oxalis
Castello Romitorio, Brunello di Montalcino, Toscana 2007*

Cassata Siciliana

*Ricotta Mousse, Dark Chocolate
Klein Constantia, Vin de Constance, South Africa 2012*

Petit Fours

MENU & PRICING SUBJECT TO CHANGE

Vegetarian. Gluten-Free Pasta 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.*