



NEW YEAR'S EVE
SEVEN COURSE TASTING MENU 225
SOMMELIER'S CHOICE WINE & BEVERAGE PAIRINGS +115
please select one option from each course

COURSE ONE

FOIE GRAS TORCHON
spiced bread · fig · hazelnut emulsion

MUSSELS ESCABÈCHE TARTINE
prince edward island mussels · sourdough · fennel

COURSE TWO

CARROTS
braised & grilled · crumble · salad · pickled ·
demi-glace

GRILLED BEET
smoked cauliflower · périgord black truffle ·
beet reduction

COURSE THREE

CHAMPAGNE RISOTTO
aged parm · périgord black truffle · 3yr acquerello

TAGLIATELLE
périgord black truffle · celeriac cream · duck confit

COURSE FOUR

BRANZINO
braised & pickled fennel · charred celeriac foam

LOBSTER
chawanmushi · kaluga caviar · shiso · maitake

COURSE FIVE

PHEASANT
chestnut caramel · cranberry gastrique ·
sweet potato puree

DUCK
native rice · purple cabbage · charred leek ·
house jus

COURSE SIX

IBERICO PORK
pomegranate · smoked potato puree · black trumpets

KAGOSHIMA KUROGE WAGYU BEEF
sticky rice · mushroom miso · egg yolk

PRE-DESSERT

pink grapefruit sorbet · halva · candied suprêmes

DESSERT

CHAMPAGNE SNOW raspberry champagne mousse · raspberry rose confit · lychee gelee · coconut dacquoise

MIDNIGHT GIANDUJA hazelnut sablé · gianduja cremeux · pâte à choux · praline chantilly

CAVIAR SERVICE

herb crème fraîche · egg yolk mousse · gaufrettes · grilled brioche

Ossetra 235

Kaluga 195

Chilled Beluga Gold Line Vodka Gastronomique 28

Drappier, "Grand Sendrée", Champagne, France 2012 – Brut 90