



Restaurant & Bar

NEW YEAR'S EVE 2024

GOLD MENU

FIRST COURSE

HAMACHI TARTARE, OSCIETRA CAVIAR, WINTER RADISHES, YUZU-KOJI EMULSION

SECOND COURSE

JUMBO HOKKAIDO SEA SCALLOP, LEMONGRASS SALSIFY PUREE, CORAL TUILE

INTERMEZZO

YUZU SORBET

THIRD COURSE

ROASTED DUCK BREAST, FOIE GRAS TRUFFLE GANACHE, WILD MUSHROOM FRICASSEE

SURF & TURF

GRILLED BEEF TENDERLOIN & BUTTER POACHED MAINE LOBSTER TAIL,
CAMELIZED ONION POTATO GALETTE, PERNOD CREAMED SPINACH,
MADEIRA & BÉARNAISE SAUCES

FIFTH COURSE

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE, PISTACHIO ICE CREAM
RASPBERRY COULIS

PLATINUM SEATING \$275 PER PERSON

PLUS TAX, 3% PROCESSING FEE, AND 23% SERVICE CHARGE