



Restaurant & Bar

NEW YEAR'S EVE 2024

GOLD VEGETARIAN MENU

FIRST COURSE

MARINATED BABY BEETS, ENDIVE, PURPLE HAZE GOAT CHEESE MOUSSE,
CANDIED WALNUTS, WHITE BALSAMIC VINAIGRETTE

SECOND COURSE

WINTER GREEN AGNOLOTTI, DRIED TOMATO CHUTNEY, MISO BUTTER

INTERMEZZO

YUZU SORBET

THIRD COURSE

SMOKE CHARRED HISPI CABBAGE, TAHINI CREAM, SLICED PLUMS,
CRISPY CHILI DRESSING

FOURTH COURSE

EXOTIC MUSHROOM FRICASSEE VOL-AU-VENT, SAUCE PERSILLÉ

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