

BOOK YOUR RESERVATION NOW!

FOR NEW YEAR'S EVE

TUESDAY, DECEMBER 31, 2024

THREE SEATING'S AVAILABLE: PLATINUM, GOLD AND SILVER

PLATINUM SEATING MENU

Five Courses Menu
Seating After 8:30 PM

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

FOURTH COURSE

GRILLED BEEF TENDERLOIN & MAINE LOBSTER TAIL,

CARAMELIZED ONION POTATO GALETTE, PERNOD CREAMED SPINACH,
MADEIRA & BÉARNAISE SAUCES

FIFTH COURSE

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE

PISTACHIO ICE CREAM, RASPBERRY COULIS

PLATINUM SEATING \$299 PER PERSON

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

GOLD SEATING MENU

SAME FIVE COURSE MENU AS PLATINUM
SEATING'S BETWEEN 6:30 AND 7:30

GOLD SEATING \$275 PER PERSON

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

SILVER SEATING MENU

SILVER SEATING FOUR COURSE MENU
SEATING'S BETWEEN 6:30 AND 7:30

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

GRILLED BEEF TENDERLOIN & MAINE LOBSTER TAIL,

CARAMELIZED ONION POTATO GALETTE, PERNOD CREAMED SPINACH,
MADEIRA & BÉARNAISE SAUCES

FOURTH COURSE

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE

PISTACHIO ICE CREAM, RASPBERRY COULIS

SILVER SEATING \$150 PER PERSON

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

PLATINUM SEATING MENU

Five Courses Vegetarian Menu
Seating After 8:30 PM

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 \$299 PER PERSON

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

GOLD SEATING MENU

SAME FIVE COURSE VEGETARIAN MENU AS PLATINUM
SEATING'S BETWEEN 6:30 AND 7:30

GOLD SEATING \$275 PER PERSON

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

SILVER SEATING MENU

SILVER SEATING FOUR COURSE VEGETARIAN MENU
SEATING'S BETWEEN 6:30 AND 7:30

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

EXOTIC MUSHROOM FRICASSEE

VOL-AU-VENT, SAUCE PERSILLÉ

FOURTH COURSE

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE

PISTACHIO ICE CREAM, RASPBERRY COULIS

SILVER SEATING \$150 PER PERSON

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