



Restaurant & Bar

## NEW YEAR'S EVE 2024

### SILVER 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

EXOTIC MUSHROOM FRICASSEE VOL-AU-VENT, SAUCE PERSILLÉ

#### FOURTH COURSE

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

**PLATINUM SEATING \$150 PER PERSON**

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