

Happy New Year

FOR THE TABLE

ADD TO YOUR NEW YEAR'S EVE CELEBRATION

BURRATA & CHARRED CITRUS 16

Charred Blood Orange, NC Burrata, Pomegranate, Pistachio

SEAFOOD TOWER 95

Chilled Lobster, Prawns, Oysters & Classical Accoutrements

CAVIAR SERVICE 120

House Chips, Chives, Crème Fraiche, Cured Egg Yolks, Red Onions



THE TASTING COURSE

Vegetarian Options Available

SMOKED TOMATO TARTARE

Heirloom Tomatoes, Pickled Red Onions, Grilled Crostini

FOIE GRAS

Angel Food Fritter, Seared Foie, Strawberry Coulis

SCALLOPS & TRUFFLE

Seared Scallops, Caviar, Truffle Foam

ENTREES

Please Select One

TRUFFLE RAVIOLO

House Pasta, Ricotta, Truffle, Chanterelle Cream Sauce

SOURDOUGH CRUSTED SEABASS

Crab, Tomato and Saffron Risotto

FILET AU POIVRE

Farm Vegetables, Confit Potatoes, Tarragon Peppercorn Sauce

LIONS MANE A LA PARM

House Linguini

DESSERT

Please Select One

MOUSSELINES de CHATEAU

Dark Chocolate & Vanilla Mousselines with Passion Fruit Chantilly Cream

POT de CREME

Raspberry Firework Compote with Fortune Cookie Gravel

\$130++ per person

*Food Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.