

LA BRASSERIE



New Year's Eve

5-COURSE SET DINNER... 278* per person

FRENCH SEA BASS CRUDO ^A

Avocado, Orange, Infused Bonito in Rice Vinegar, Dill Oil, Coriander



GRILLED PEACHES ^{D,N}

Macerated Tomato, Whipped Goat Cheese, Marcona Almonds,
Geranium, Tomato Consommé, Basil Oil



LOBSTER BISQUE ^{D,G,S,A}

Cognac, Tarragon, Crustacean Oil



PAN-SEARED DUCK BREAST ^A

Beetroot Purée, Orange-Glazed Carrots, Grapefruit, Sage

OR

CHILEAN SEA BASS ^{D,G}

Spinach Purée, Spring Peas, Orange-Glazed Carrots, Dill Beurre Blanc

OR

WAGYU STRIPLOIN ^{D,G,A}

Truffle Dauphinoise, Morel, Charred Asparagus, Port Wine



HONEY RASPBERRY ^{D,N,G}

Honey Roselle Flower Mousse, Raspberry Rhubarb, Pistachio Chiffon

Contains [D] Dairy [N] Nuts [G] Gluten [S] Seafood [A] Alcohol

Price is subject to service charge and prevailing government taxes.

Menu is subject to change without prior notice.