

# HAPPY HOLIDAYS

159 · PER GUEST | 99 · BEVERAGE PAIRING  
EXCLUSIVE OF TAX AND GRATUITY

FIRST

## WAIMEA ROSE VEAL TARTARE

osetra caviar. cauliflower vichyssoise. maui sunflower.

SAKE · TANAKA 1789 X CHARTIER 'PAVILLON OF BLEND 001'. MIYAGI. JAPAN. 2019

SECOND

## FOIE GRAS MOUSSE

baby beets. royal tokaji gelée. black sesame.

SPARKLING PINOT NOIR · GEOFFROY 'ROSÉ DE SAIGNÉE' 1ER CRU. CHAMPAGNE. FRANCE. NV

THIRD · CHOICE OF

## WHITE TRUFFLE | +39

garlic chive risotto. roasted champignon. tomme cheese fondue.

SAVAGNIN · FRANÇOIS ROUSSET-MARTIN 'CUVÉE DU PROFESSEUR'. COTES DU JURA. FRANCE. 2016

## BLACK WINTER TRUFFLE

atlantic sea scallop. parsnip purée. brown butter macadamia.

PINOT BLANC · LOBERGER 'MEISSENBERG'. ALSACE. FRANCE. 2019

*\* consuming raw or undercooked meats. poultry. seafood. shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies.*

DECEMBER 24TH - 30TH. 2022

FOURTH · CHOICE OF

**DRY AGED SONOMA DUCK**

tokyo turnip. spiced red cabbage. huckleberry jus.

GRENACHE BLEND · DOMAINE DU VIEUX TÉLÉGRAPHE 'TÉLÉGRAMME'.  
CHÂTEAUNEUF-DU-PAPE. FRANCE. 2020

**MONKFISH CONFIT**

wilted spinach. sturgeon caviar. lemon beurre blanc.

CHARDONNAY · BRUNO COLIN. BURGUNDY. FRANCE. 2020

**A5 MIYAZAKI WAGYU | +39**

pomme purée. ali'i mushroom. sauce bordelaise.

CABERNET SAUVIGNON · CAMINO 'MONTECILLO VINEYARD'.  
SONOMA COUNTY. CALIFORNIA. 2016

SOMMELIER'S SELECT WINE PAIRING | +40

CABERNET SAUVIGNON BLEND · KENZO ESTATE 'RINDO'. NAPA VALLEY. CALIFORNIA. 201.



FIFTH

**GÂTEAU AUX ÉPICES**

honoka'a chocolate. ginger spice. coumarou crème.

**EGG NOG**

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