

CHEERS TO A NEW YEAR

199 · PER GUEST | 110 · 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 31ST. 2022

FOURTH · CHOICE OF

MONKFISH CONFIT

wilted spinach. sturgeon caviar. lemon beurre blanc.

CHARDONNAY · BRUNO COLIN. BURGUNDY. FRANCE. 2020

FIFTH · 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

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.

SIXTH

GÂTEAU AUX ÉPICES

honoka'a chocolate. ginger spice. coumarou crème.

EGG NOG

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