

HAPPY HOLIDAYS

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

FIRST

THUMBELINA CARROT

wilted spinach. orange gastrique. maui sunflower.

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

SECOND

HIRABARA FARM BEETS

vanilla parsnip crème. royal tokaji gelée. black sesame.

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

La Vie LA VIE
by G.LION

** 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

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

tokyo turnip. celery root purée. brown butter macadamia.

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

FOURTH

HAMAKUA MUSHROOM RÔTI

maui onion brûlé. spiced cabbage. parsley aioli.

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

FIFTH

GÂTEAU AUX ÉPICES

honoka'a chocolate. ginger spice. coumarou crème.

EGG NOG

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