



NEW YEARS' EVE
MENU

NEW YEARS' EVE

4-COURSE MENU

\$125

AVAILABLE FROM 5:30 - 7:30 PM

AMUSE-BOUCHE

Foie Gras, Duck, And Black Truffle Pie

NANTUCKET BAY SCALLOP CRUDO

Pomegranate, Sichuan Pepper Vinaigrette, Crispy Tapioca

DOVER SOLE A LA PLANCHA

Vin Jaune Sauce, Fuji Apple, Celery

OR

FARM-RAISED ORGANIC CAPON

Bitter Orange, Black Truffle Jus, Foie Gras Stuffed Cabbage

PAVLOVA

Lychee and Caramelized White Chocolate

NEW YEARS' EVE

5-COURSE MENU

\$185

AVAILABLE FROM 8:00 - 10:00 PM

AMUSE-BOUCHE

Foie Gras, Duck, And Black Truffle Pie

NANTUCKET BAY SCALLOP CRUDO

Pomegranate, Sichuan Pepper Vinaigrette, Crispy Tapioca

SMOKED AND SEARED WILD ALASKAN SALMON

Leeks, Caviar

DOVER SOLE A LA PLANCHA

Vin Jaune Sauce, Fuji Apple, Celery

FARM-RAISED ORGANIC CAPON

Bitter Orange, Black Truffle Jus, Foie Gras Stuffed Cabbage

PAVLOVA

Lychee and Caramelized White Chocolate

NEW YEARS' EVE MENU
CHAMPAGNE & CAVIAR

NEW YEARS' EVE

MENU

\$335

AVAILABLE FROM 8:00 - 10:00 PM

CAVIAR & BLINI

EGG & CAVIAR
Maple Syrup

CAULIFLOWER PANNA COTTA
Smoked Eel Gelée, Sea Urchin, Caviar

BEET TARTARE
Caviar, Potato Chips

MAINE DIVER SCALLOP
Meyer Lemon, Crème Fraîche, Caviar

DOVER SOLE TART
Caviar

LEMON-GLAZED VEAL SWEETBREADS
Lettuce, Champagne-Caviar Sabayon

CHOCO-CAFE BLACK TRUFFLES