



New Year's Eve 2024

First Course

Beef Carpaccio

Heart of Palm | Pickled Shallots
Black Garlic Vinaigrette | Grated Egg Yolk
or

Seafood Soup

Scallops | Red Snapper | Prawn | Caviar

Second Course

Langoustine Risotto

24-month Aged Parmesan | Lime
or

Oxtail Risotto

24-month Aged Parmesan | Gold Leaf

Third Course

Poached Rockfish

Pomme Purée | Grapes | Osetra Caviar | Champagne Sauce
or

Scallops

Smoked Trout Caviar | Saffron Champagne Sauce | Sea Beans

Fourth Course

A5 Wagyu and Stone Crab

Blue Foot Mushrooms | Salsify Purée | Asparagus
Black Truffles | Bone Marrow Butter
or

Duck Wellington

Duxelles | Prosciutto | Spinach | Truffle Jus

Dessert

Bourbon Vanilla Parfait

Mango Jam | Black Sesame Ice Cream

\$395.00 per person
Tax and Gratuity not included

