



NEW YEARS EVE 2018

FIRST COURSE

'THOMAS KELLER' OYSTERS & PEARLS

VENISON TARTAR

CAPER BERRIES. POACHED QAIL EGG. YOLK PUREE. LINGONBERRY PUREE. BEET CHIP

SECOND COURSE

LOBSTER BISQUE

LOBSTER SALAD. LEMON OIL. CHERVIL

PAN SEARED FOIE GRAS

PORT. RASPBERRY GELLE. MUSTARD SEEDS. PUFF PASTRY

THIRD COURSE

RAVIOLO

FRIED SAGE. SHAVED EGG YOLK. HOUSE DUCK PROSCUITTO. PARMESAN CHIPS

SQUAB

SPRUCE HONEY. PICKLED GOURD. POMEGRANATE SYRUP. HAZELNUTS

FOURTH COURSE

VENISON TENDERLOIN

POMEGRANATE VENISON JUS, BEET CRISPS, CARAMELIZED ONION, ROAST FINGERLING

HALIBUT CHEEKS

PARSNIP PUREE. CRISPY SHALLOT. CHAMPAGNE CREMA

A5 MAYAZAKI WAGYU

CRISPY MIATAKE. SAUCE COLBERT
(*\$35 SUPPLEMENT*)

FIFTH COURSE

MINIATURE BAKED ALASKA

EGG NOG GELATO. AMORETTO BISCUITS

\$105 PER PERSON

ACCEPTING RESERVATIONS BEGINNING AT 5PM THROUGH 11PM

