



## NEW YEAR'S EVE

### PRIX FIXE DINNER

December 31 | 5:00 pm – 10:00 pm

#### STARTERS

##### EGG TOAST AND CAVIAR

Brioche, Soft Egg Scramble, Flower Petals

##### SHORT RIB CROQUETAS

Pickled Onions, Japchae Sauce, Huacatay Leaves

##### DUNGENESS CRAB CAUSA POTATO CAKE

Aji Amarillo, Yukon Potato Mashed, Avocado Puree, Salmon Roe

#### MAIN ENTREE

##### GRILLED HERB MARINATED BRANZINO FISH

Fennel Emulsion, Black Kale, Vine Tomatoes

##### 6 OZ. PRIME FILET MIGNON

Parsnip Chips, Au Poivre Sauce, Wild Watercress

##### KUROBUTA BONE-IN PORK CHOP

Squash Puree, Pickled Pineapple, Star Anise Maple Glaze

#### DESSERT

##### WHITE CHOCOLATE MOUSSE LEMON CAKE

Raspberry Caviar and Champagne Gelee

\$125 per person

*Excludes beverages, tax, and gratuity.*