



NEW YEAR'S EVE SPECIALS

FIRST COURSE

WAGYU BEEF TARTARE

diced beef tenderloin | truffle mustard | cornichons
heritage egg yolk | pee wee potato chips
42.

TUNA STACK

bluefin tuna | avocado mash | salted cucumber
crushed wontons | sticky rice | sesame | micro shiso
38.

LOBSTER BISQUE

butter poached lobster | cognac cream | black garlic crouton | fines herbes
28.

SECOND COURSE

UNI CARBONARA

squid ink pasta | uni cream | pancetta | tobiko | salmon roe
osetra caviar | parmesan tuille | scallions | shredded nori
58.

SEAFOOD STEW

dungeness crab | jumbo prawns | green-lipped mussels
octopus | chorizo iberico | black cod
brown butter toast | chive spears | charred tomato broth
60.

PORCINI CRUSTED FILET

seared beef filet | truffled mushroom ragout | potato rosti
beef fat béarnaise | fried sage
68.

WINTER TRUFFLE RISOTTO

creamy arborio rice | fresh winter truffles | wild mushroom ragout
shaved pecorino | petite sorrel
70.

THIRD COURSE

MOLTEN CHOCOLATE CAKE

chambord infused berries | almond whipped cream
17.