

NEW YEAR'S EVE DINNER

AMUSE BOUCHE

HAMACHI NIGIRI

Koshihikari Rice | Squid Ink | Ikura Roe | Yuzu Gel

APPETIZER

Choice Of

WALDORF LOBSTER SALAD

Pink Lady Apples | Heirloom Tomatoes | Avocado | Pomegranate
Candied Walnuts | Champagne Vinaigrette

COLD SMOKED BEEF TARTARE ON BONE MARROW

Bone Marrow Croquette | Quail Egg | Tuscany Capers
Amora Mustard | Pickled Cipollini | Sourdough Toast

CHINOOK SALMON USUZUKURI

Yuzu Kosho | White Sturgeon Caviar | Nori | Miso | Shiro Shoyu Ponzu

MAIN COURSES

Choice Of

DECADENT UNI-CORN

Santa Barbara Sea Urchin Risotto | Roasted Corn | Nori Powder
Trout Roe | Lemon Verbena Espuma

PACIFIC NORTHWEST DOVER SOLE & TRUFFLES

Winter Truffle | Cauliflower Cream | Green Peas | Samphire | Winter Truffle Sauce

WAGYU RIBEYE & FOIE GRAS

Porcini Mushroom | Parsnip Purée | Parisienne Carrot
Perigord's Truffle | Merchant de Vin Sauce

RISOTTO & KING TRUMPET MUSHROOM "SCALLOPS"

English Sweet Peas | Cherrywood Smoked Crispy Tofu "Bacon" | Meyer Lemon Vinaigrette

DESSERT

ST. GERMAIN SPRITZ SEMIFREDDO

Elderflower Cake | Cripps Pink Apple Gelée | Marcona Almond Nib Crunch

\$160 | per person
plus tax and gratuity