



HAPPY NEW YEAR

DINNER

Oysters

Finger Limes, Mignonette

Caviar

Blinis, Crème Fraîche

Charcuterie

Cured, Fermented and Aged

Truffle Soup

Sauteed Vegetables, Truffle, Puff Pastry

Endive & Frisee Salad

Fine Herbs, Champagne Vinaigrette, Ricotta Cheese, Black Truffle Vinaigrette

Scallops

Josper Roasted Scallops, Beurre Monte, Butter Poached Leeks, Leek Ash Puree

New York Steak

Roasted Domino Duck Fat Potatoes, Grilled Broccolini, Veal Jus

DESSERT

Citrus Tart

Sablé Breton, Honey Crème Mousseline, Citrus Fruits, Lime Meringue

\$150 per person
(Reservations accepted between 5pm and 7:30pm)