



NEW YEAR'S MENU

Hamachi Crudo

Blood Orange, Taggiassca Olives, Pickled Fresno Chili

Lobster Cappuccino

Uni Flan

Frisee, Seaweed Crostini, King Crab

Quail Egg Raviolette

Black Truffle, Brown Butter

Butter Poached Tripletail

Artichokes, Wild Mushrooms

Snake River Farms Silver Filet

Foie Gras, Cherry Mostarda, Brioche French Toast

Prosecco & Berries Torte

Processo Cake, Blackberry Cheesecake, Berry Mousse,
Strawberry Italian Buttercream, White Chocolate Shavings

Selections From The Cart



8:30 pm - close

8 Course Dinner

\$350 per person