

NEW YEAR'S EVE DINNER

AMUSE BOUCHE

Pumpernickel French Toast | Foie Gras Mousse | Pistachio Crumble | Honeycomb

APPETIZER

Choice of

EAST COAST OYSTERS

Veuve Cliquot Champagne Foam

SMOKED WAGYU BEEF TARTAR

Soy Cured Egg Yolk | Brioche Toast
Pickled Red Onions | Japanese Mustard

MAIN COURSES

Choice of

AKAUSHI NY STRIP & FOIE GRAS

White Creamy Polenta | Baby Heirloom Carrots | Madeira Reduction

COLD WATER LOBSTER THREE WAYS

Butter Poached | Crispy Coquette | Calvados Bisque
Squid Ink Gnocchi | English Peas

DESSERT

BAKED ALASKA TABLE SIDE

Banana Praline Ice Cream | Oven Roasted Banana Cake
Caramel Sauce | Spiced Rum

\$145 | per person
plus tax and gratuity