

NEW YEAR'S EVE DINNER

AMUSE BOUCHE

HAMACHI TARTARE

Koshihikari Puffed Rice | Masago | Leche de Tigre Gel | Gold

APPETIZERS

EAST COAST OYSTERS 27

Pomegranate Prosecco Mignonette

TEXAS AKAUSHI BEEF YAKITORI 23

Fried Garlic | Sweet Soy | Scallions | Sesame Seeds

BEEF TARTARE & BONE MARROW 28

Prime Filet | Fried Quail Egg | Miso Butter Toast | Mustard Aioli | Sourdough

DIVER SEA SCALLOP GRATINÉ 31

Comté | Asparagus | Jerusalem Artichoke Foam

MIDNIGHT BLOOM ROLL 30

Bluefin Chutoro | Black Truffle | Forbidden Rice | Yuzu Kosho Foam

JFC 25

Buttermilk Fried Chicken Thigh | Spicy Mayo | Scallion

CHEF'S CORNER 101

CHEF'S SPECIAL PRESENTATION

Nigiri | Sashimi | Maki | Seasonal Specialties

POST OAK SEAFOOD PLATTER 91

Clams | Mussels | Gulf Shrimp | Stone Crabs | Maine Lobster

MAIN COURSES

PAN SEARED WILD KING SALMON 40

Butternut Squash Purée | Sweet Corn Risotto | Leek Fondue | Smoked Trout Roe Beurre Blanc

ROASTED BRANZINO 55

Saffron Polenta | Heirloom Tomatoes | Kalamata Tapenade | Fingerling Potatoes | Citrus Pinot Grigio Emulsion

ROASTED AIRLINE CHICKEN 38

Maple-Mustard Glaze | 12 Hour Citrus Brine | Winter Squash | Zucchini | Broccolini | Caramelized Shallots
Garlic Confit Mashed Potatoes | Cider Jus

DRY AGED PRIME RIBEYE & POACHED MAINE LOBSTER 90

Porcini Mushroom | Potato Mousseline | Parisienne Carrot | Perigord's Truffle | Sauce Bordelaise

WILD MUSHROOM & TRUFFLE RISOTTO 30

Bucheron | English Peas | Wilted Greens | Preserved Lemons | Shaved Black Truffle | Desert Creek Honey

GRILLED IBERIAN OCTOPUS 38

Smoked Saffron Marble Potatoes | Romesco Sauce | Charred Winter Peppers | Chorizo Iberico | Kalamata Aioli

