

NEW YEAR'S EVE

RECEPTION

Citrus Halibut Crudo | Beet Tartare

AMUSE

Crème Fraiche
pop rock | caviar

FIRST COURSE

Wagyu Beef Carpaccio
sauce tonnato | pickled mustard seed
preserved olives | grilled bread

SECOND COURSE

Bouillabaisse
king crab | mussel | clam | rouille

ENTREE

Surf + Turf
braised prime short rib | butter-poached lobster tail
robuchon potato | demi glace

DESSERT

Dark Chocolate Mousse
white chocolate | freeze-dried raspberry