
FIRST COURSE

roasted pumpkin and Maine lobster 'cappuccino'

butter poached lobster, vanilla, sherry, tarragon
18.

chilled golden Alaskan king crab

avocado, celery root, yuzu, apple, osetra caviar
24.

half dozen iced Atlantic oysters

Meyer lemon mignonette
18.

cotechino sausage stuffed ravioli

cabbage, lentils, sabayon, winter truffles
23.

mixed winter greens of radicchio, arugula and baby kale

cherries, shaved winter radishes, spiced port and honey stewed shallots,
sottocenere cheese, aged cabernet vinaigrette
14.

ENTRÉE COURSE

roasted sea bass

brandade, calamari, winter root vegetables,
fennel, lemon, piment d'eslette
45.

charcoal roasted half rack of American lamb

black garlic rub, dried fruits, almonds and olive, chickpea panisse,
roasted carrot puree, romanesco, rosemary scented lamb jus
52.

16 oz prime CAB delmonico

49.

8 oz CAB filet mignon

47.

14 oz American BMS 7 Snake River Farms

American wagyu New York strip

72.

5 oz CAB filet mignon and 6 oz Maine lobster tail

65.

STEAK COURSE

all steaks are roasted
over a wood fire and
served with wild
forest mushrooms,
shaved Brussels sprouts,
roasted pearl onions,
baby carrots,
garlic-potato purée,
and sauce Bordelaise

DESSERT COURSE

frozen chocolate budino

hazelnut mousse, espresso-caramel sauce,
candied hazelnut, toasted meringue shards
10.

coconut dacquoise

pineapple, rum sauce
10.

blood orange mousee

florentines, honeycomb
10.

NEW YEAR'S EVE

DECEMBER 31, 2018