

NYE

First Course

choice of:

WAGYU TARTARE

gochujang, kumquat, sesame

SEARED SCALLOP

fennel, apple, peanut

SALT ROASTED CELERYROOT

escarole, lemon meringue, oregano, peanuts

A Little Extra

optional course

CAVIAR BUMPS 45

chives, creme fraiche, chips

Second Course

choice of:

CRISPY OCTOPUS

onion, calabrian chili, prosciutto

PUMPKIN TORTELLINI

chestnut, delicata squash, sage, almond

GRILLED BABY GEM

pecorino, sourdough crouton, caesar vinaigrette

Third Course

choice of:

CO STRIPED BASS

green mole, preserved lemon, salsify

POTATO GNOCCHI

black truffle, roasted mushrooms, chives

7 OZ PRIME STRIP

sunchoke, scallion, leek ash, IPA

upgrade to 5oz A5 wagyu 85

A Little Extra

add black truffle 20 | white truffle 35

Sweets

choice of:

RASPEBERRY CHAMPAGNE TART

raspberry frangipane, champagne, white chocolate

PASSION FRUIT CHOCOLATE TORTE

passion fruit cremeux, sesame brittle, chocolate ice cream

Lastly... enjoy a little treat from us!