



NEW YEAR'S EVE CELEBRATION \$135

wine pairing \$92

## OUR DAILY BREAD

### LAMINATED BRIOCHE

mushroom spread | marbled butter | olive oil & saba  
substitute Foie Gras Torchon +\$16

*Champagne Rupert Leroy 'Fosse - Grely,' Champagne, France*

## MARKET OYSTER

tare mignonette | salmon roe | seaweed salad

*Jerome Bretaudeau 'Clos des Bouquinardieres,' Muscadet Sevre et Maine - Sur Lie,  
Loire Valley, France*

## GRILLED SCALLOP

roasted onion broth | miso | herbs

Add Osetra Caviar + \$35

*La Miraja "Le Masche" Barbera d'Asti, Italy*

## DUCK MALFALDINE

duck confit | cognac | orange | skin crumble

*Les Luness "Old Vine," Carignan, Sonoma County, California*

## TEXAS WAGYU BEEF

parsnip | fondant celeriac | braised endive

Add White Truffle + \$40

*Heitz Cellar "Lot C91," Napa Valley, California*

## CITRUS PAVLOVA

grapefruit | lime ganache | merengue crisp | mint

*JJ Prum "Graacher Himmelreich," Auslese, Riesling, Mosel, Germany*