



NEW YEAR'S EVE CELEBRATION \$135
wine pairing \$92

OUR DAILY BREAD

LAMINATED BRIOCHE

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

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

MARKET OYSTER

tare mignonette | ikura | 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" Barber 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