



New Year's Tasting Menu

\$185 per person

SNACKS

VENISON TARTAR

asian pear, bulgur, jerusalem artichoke, carta di musica

KING CRAB

caviar, pickled onion, miso glaze, chives

LAMINATED BRIOCHE

rodolphe le meunier, garden greens

CRUDO

HOKKAIDO SCALLOP CRUDO

kohlrabi, sea beans, sea buckthorn vinaigrette, kaffir lime

PASTA

DUCK CAPPELLETTI

guindilla peppers, pickled black trumpets, mushroom jus

FISH

COBIA

saffron congee, shellfish nage, pickled serrano

MEAT

40-DAY AGED RIBEYE

celery root tartlet, uni bearnaise, smoked shiitake bordelaise

DESSERT

CARAMEL NAMELAKA

banana miso ice cream, sourdough tuille, burnt chocolate