



NEW YEAR'S EVE

Gulf Shrimp Crudo 26

Cocktail Sauce, Meyer Lemon, Horseradish, Caviar

Diver Scallop 58

Uni, Celery Root, Herbal Sea Broth 60

White Truffle Risotto 76

Parmesan Broth, Gold leaf

8oz 30 Day

Dry Aged NY Strip 95

*Olive Caramel, Pickled Vegetables,
Garum Espuma, Potato Pave*

ENHANCEMENT

5oz Dry Aged A5 Wagyu 135 (+ 40 to tasting)

5oz Kobe Beef 175 (+ 80 to tasting)

Dessert 18

*Chocolate Moelleux and Earl Grey
Emulsion Napoleon Poached Pear
Cocoa Nibs Nougatine, Apricot
and Bergamot Coulis*

