

NEW YEAR'S EVE

BEEF

DUO OF AMUSE BOUCHE

CRAB & BEEF CONSOMME

Dungeness Crab, Smoked Onion Agnolotti

WARM CHICORIES

Beef Tongue Bacon, Preserved Cherries, Miso Mayo

INTERMEZZO

THE FEAST

TRIO OF BEEF

Wagyu, Braised Beef Cheek Ragout,
Roasted Mushroom and Bone Marrow, Pop Overs

TWICE BAKED CELERIAC

Aged Goats Milk Cheese
Add Perigord Truffle \$75

ROMANESCO BROCCOLI

Lemon, XO, Parmesan Dressing

CRISPY ARTICHOKE

Pretzel Crumb, Brown Butter Ranch
Add Perigord Truffle \$75

DESSERT

CHOCOLATE CREMEUX

Tropical Fruit, Amaretti Dust, Mascarpone

BAKLAVA

Citrus, Walnut

MIGNARDISE

