



NEW YEARS EVE MENU

\$75 PER PERSON | \$30 WINE PAIRINGS
prices excluding taxes and gratuity

AMUSE

SOUS VIDE HUMBOLDT SQUID

chorizo & shallot sauce, squid ink crème fraîche



APPETIZER 1

HAMACHI AND SHISO TARTARE

edamame & wasabi purée, rice puffs, radish, ponzu gelée

FILO WRAPPED PORK TENDERLOIN

candied walnut, apple purée, mushroom

APPETIZER 2

SEARED FOIE GRAS

*house made brioche, quince purée, rockets,
pickled mustard seeds, plum wine gastrique*

BUTTER FRIED OYSTER W/ DUCK EGG FLAN

grilled leek, lemon dust, julienne crispy leek



ENTRÉE

CARAMELIZED SCALLOPS & CONFIT PORK BELLY

*barley risotto, parsnip purée, brussel sprouts,
grilled king oyster mushroom, fennel*

CRISPY DUCK BREAST

*kohlrabi & roasted sunchoke, kale chips, smoked honeycomb demi,
wild mushroom & duck confit ragout*

GRILLED 10OZ RIB EYE STEAK

*lobster mashed potato, sautéed swiss chard,
herb roasted carrot, demi*



DESSERT

MOHR IM HEMD

*chocolate hazelnut bundt cake, bittersweet dark chocolate sauce,
bourbon vanilla whip, vanilla gelato*

YUZU LIME MOUSSE

*miso salted caramel, black & white sesame dentelle,
white chocolate anise biscotti, candied lime*