



*“We never repent of having eaten too little”
-Thomas Jefferson*

NEW YEAR'S EVE

TWO HUNDRED AND FIFTEEN DOLLARS PER ADULT

SEVENTY-FIVE DOLLARS FOR CHILDREN TWELVE AND UNDER

Amuse Bouche

Orchard Point Oysters | Mango and Green Cardamom Lassi | Hass Avocado

Diver Scallop | Snow Peas | Salt Physalis | Chestnut Cracker | Lemongrass Sauce

Saba Shioyaki | Kaluga Triple Zero Caviar | Ocean Broth

Squab Breast | Preserved Walnuts | Foie Gras | Sauce Colonial

Martin's Farm Beef Filet | Brussels Sprouts | Sweet Potato Pie | Winter Truffle | Madeira Reduction

Or

Lobster “Gratiné” | Parisienne Root Vegetable | Nantua Sauce

Pre-Dessert

Golden Velvet Cake | Caramel Genoise | Cream Cheese Mousse | Golden Beet | Frozen Pecan

EXECUTIVE CHEF, RALF SCHLEGEL

