



NEW YEAR'S EVE

PRIX FIXE MENU | 170 PER PERSON

FIRST COURSE

choice of:

LOBSTER TART

Canadian lobster tail | sea bean mousse |
Polanco Grand Cru caviar

TUNA CARPACCIO

amberjack tuna | wasabi aioli | candied ginger | puffed rice

ROASTED BEET SALAD

candied kumquats | beet granita | lemon yogurt mousse |
pistachios

A4 WAGYU TARTARE

Masami Ranch filet mignon | egg yolk gnocchi |
ciabatta toast

SECOND COURSE

choice of:

CHICKEN & TRUFFLE PORRIDGE

Jidori chicken | white truffle | basmati rice

ROASTED BEET GNOCCHI

sage | Pecorino Romano cheese | hazelnut brown butter

LAMB CHOPS

harissa honey | carrot purée

LOBSTER & POTATO CROQUETTE

yuzu sauce | garlic aioli

THIRD COURSE

choice of:

SURF & TURF

8 oz. A4 filet mignon | South African lobster tail |
cheddar mashed potatoes | asparagus | truffle demi-glace

CHILEAN SEA BASS

butternut squash | apple | roasted pepper orzo |
Brussels sprouts

PORK CHOP

coffee whiskey glaze | sweet potato pavé | mustard greens

COQ au VIN

Mary's chicken | Chanterelle mushrooms | Nueske's bacon

FOURTH COURSE

C²H CAKE

dark chocolate | coffee | hazelnut | brandied cherries