



New Year's Eve Menu

Tasting
\$225 per person

Caviar

Black Ossetra Caviar, Toasted Brioche, Blinis, Citrus Crème Fraîche
15 grams \$95 - 30 grams \$180 - 50 grams \$275



Canapés



Scallops

Searred Scallop topped with Ossetra Caviar



Duck Confit Risotto

Duck leg, Foie Gras, Herbs



Gnocchi

Fresh Winter Truffle, Mushroom Blanquette



Surf & Turf

Filet Mignon, Lobster Tart, Hollandaise



Dessert



A service charge of 18% will be added to your bill

