

NEW YEAR'S EVE

\$60 PRIX FIXE

First

Mache salad
edible flowers, emulsified truffle vinaigrette

Appetizer

Kumamoto oysters three ways
foie gras, sea urchin, champagne gelee

Polenta tart fromage
bucheron, herb broth

Main

Filet mignon
celeriac, creamed swiss chard, borselaise

Seared sea scallops
blue hubbard squash puree, tatsoi,
champagne beurre blanc

Winter triad risotto
chanterelle, black trumpet, & porcini mushrooms,
grana podano

Dessert

Chocolate pot du crème

Prosecco and yuzu granita