



NEW YEARS EVE CELEBRATION \$150
DECEMBER 31, 2022

BEGINNINGS

TRUFFLE TOAST · OEUF MAYONNAISE · PROSCIUTTO SAN DANIELE & GRISSINI

FIRST COURSE

CHOICE OF

• ESCARGOT EN COQUILLE

*french snail with garlic, parsley
& AOC butter*

••◇ OEUF DE POULE

*slow cooked hen egg
with potato mousseline*

• WINTER CHICORIES

*artichoke sott'olio
& black truffle vinaigrette*

SECOND COURSE

CHOICE OF

•• POTATO GNOCCHI

wild mushroom ragout

••◇ RAVIOLO FOR TWO

house-made ricotta & egg yolk

•• MACARONI GRATIN

maine lobster & fines herbes

THIRD COURSE

CHOICE OF

••◇ DIVER SCALLOP & SOLE

jeusalem artichoke & aged balsamic

• DRY-AGED STRIPLOIN

with yukon potato & black truffle bordelaise

DESSERT

CHOICE OF

•• VACHERIN MONT D'OR

seasonal alpine cheese with house accoutrements

OLIVE OIL CAKE

preserved citron & crème chantilly

• 3 grams white truffle supplement 50 • 10 grams black truffle supplement 50 ◇ 1 ounce baeri caviar supplement 75

WINE PAIRING \$100

BEGINNINGS

SPARKLING WINE

3oz. pour

TBD

tbd

FIRST COURSE

WHITE

3oz. pour

TBD

tbd

SECOND COURSE

RED

3oz. pour

TBD

tbd

THIRD COURSE

RED

3oz pour

TBD

tbd

DESSERT

SWEET WINE

1.5oz pour

TBD

tbd
