

new year's eve dinner 2017

first

Fr

winter harvest salad

pumpkin seeds, root vegetable purée

burrata

caviar, charred lemon ash, potato flatbread

king crab salad

beurre monte, charred pickled corn, watercress, radish, salsify

second

Sc

pan seared foie gras

pickled stone fruit, tarragon brioche, pine nuts

scrambled eggs

brillat savarin, white truffle

uni risotto

black truffle, parmesan, charred scallion

main

Mn

little nell farms wagyu ribeye

cherry moustarda, mustard greens, grilled leek

dover sole

salsify, chanterelles, rapini

veal tenderloin

whey glazed mushrooms, mustard greens, truffle polenta

forest of mushrooms

maitake, parsnip, kale

dessert

Ds

roasted apple galette

caramelized white chocolate ice cream

pistachio tart

milk chocolate crèmeux, dark chocolate sorbet

\$547 ++
wine pairing \$595 ++

element

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