

UNCONVENTIONAL DINNER

NEW YEAR'S EVE
2019

FULL MENU & Special Tasting Menu Available:

OYSTERS & FOIE GRAS

Cucumber Gel | Tapioca-Passion | Uni Foam
Brioche Toast | Figs | Pink Pepper

Champagne Blanc de Blancs "Simonet", France, NV



"SPINY" CRAB

Crab Bisque | Snow Peas | Radishes

Sancerre "Moulin des Vrillieres", France, 2017



SLOW BRAISED SHORT RIBS

Leeks | Black Winter Truffles | Pearl Pasta Risotto

Syrah "Les Monastieres", France, 2017



PISTACHIO VACHERIN

Lemon Curd | Blueberries | Pomegranate

Rose Cava Brut "Conde de Subirats", Spain, NV

\$60

Optional Wine Pairing

\$35