



New Year's Eve 2017

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King Crab Miso Soup

shiitake mushroom, local wakame, silken tofu, green onion

First Course Sommelier Selection

Wine Pairing

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Chilled Maine Lobster Salad

cedar roasted beets, blood orange, avocado, endive

Hamachi Tataki

unagi sauce, nori, kumquat, yuzu meringue

Seared Diver Sea Scallop

foie gras, huckleberries, persimmon & rye bread pudding

Second Course Sommelier Selections

Wine 1

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Wine 2

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Wine 3

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Caviar "Carpaccio" – Mosaic of Caviars

finger lime, crème fraîche, potato gaufrettes

Smoked Squab Breast

alba white truffles, buttery cauliflower purée, rooftop honey

Third Course Sommelier Selections

Wine 1

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Wine 2

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Grilled Turbot

sauerkraut pancake, smoked wild gulf prawns, hollandaise, roasted cipollini

Dry Aged New York Roast

sprouts, duck fat fried potatoes, red onion jam, black garlic

Pan Roasted Black Bass

butternut squash, oyster mushrooms, mutsu apples, sunchoke froth

Main Course Sommelier Selections

Wine 1

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Wine 2

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Wine 3

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Bittersweet Chocolate Mousse

pomegranate, lavender cremeux, cabernet reduction

Meyer Lemon Chiboust

honeycomb, candied fennel, winter citrus

Pine Nut Tart

armagnac ice cream, dried plums, caramel

Dessert Pairing

Wine 1

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Wine 2

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\$225. per person

Sommelier's Wine Selections: supplemental \$\$\$ per person

A five percent charge will be added for San Francisco Employer Mandates.

A twenty percent service charge will be added.