



# NEW YEAR'S EVE

December 31, 2016



## CHAPTER ONE

### BITES

RAW OYSTER, mignonette  
CAVIAR, crème fraiche, potato  
WAGYU, gold, horseradish  
BLACK TRUFFLE, apple, pine  
SHRIMP, smoke & char



## CHAPTER TWO

SALMON, hot & cold



## CHAPTER THREE

BLACK COD  
LOW TIDE, high tide



## CHAPTER FOUR

KING CRAB LEG  
BUERRE MONTE, crab cracker,  
tangerine lace



## CHAPTER FIVE

WAGYU BEEF  
BLACK TRUFFLE, beef jus,  
robuchon potatoes,  
carrots & honey, parsnip



## CHAPTER SIX

### DESSERT TABLE

VARIOUS TREATS  
and sweets, custom digestif

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\$175 per guest

\$85 beverage pairing

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HAPPY NEW YEAR!  
2017

