

HAPPY NEW YEAR

Price Fix

\$85 per person | Four Courses

APRIBOCCA

caviar, blini, crème fraiche

SECOND COURSE

choose one

half dozen east coast oysters, mignonette

venison carpaccio, juniper cream, pickled pearl onion, black trumpet

grilled octopus, alubia beans, chorizo, black garlic vinaigrette

burrata, burgundy black truffle, brioche crouton, herb oil

THIRD COURSE

choose one

rosemary crusted half rack of lamb, robiola mashed potatoes, hakurei turnips

house made gnocchi, duck ragu, parsnips, sage, pine nuts, pecorino sardo

cannelloni verde, mushroom ragu, bechamel, fennel pollen, grana padano

seared scallops, kyoto carrot puree, roasted cauliflower, hazelnut brown butter

FOURTH COURSE

choose one

warm apple bread pudding, vanilla gelato, candied pecan, caramel sauce

key lime pie, salted peanuts, whipped cream

chocolate hazelnut pot de crème, crushed hazelnuts, cherry preserve

