

HAPPY NEW YEAR

CAULI FLOWER PANNA COTTA
cranberry, green apple, almond

SHRIMP AND CRAB BI SQUE
cognac, tarragon

PORCINI RISOTTO
confit garlic, kale, aged parmesan

BEEF FILET 'CHATEAUBRIAND'
*madeira sauce, and served with robuchon-style potato purre
and sunchoke ragout*

DARK CHOCOLATE PASSION FRUIT BAVAROIS
vanilla diplomat, hazelnut

Supplemental items may be added upon request:

black truffle | \$125
ossetria caviar service | \$125 per ounce
foie gras and rossini truffle sauce | \$45
petit fours and champagne for two | \$65

