



NEW YEARS EVE 2024

FOUR COURSE PRE FIXE MENU...\$135
MAKE ONE SELECTION FOR EACH COURSE



FIRST COURSE

STEAK TARTARE

brioche & quail egg toad in the hole, caviar, sherry vinaigrette

SEARED FOIE GRAS

red currants, toasted pain d'epices, banyuls gastrique

KIKU KUMAMOTO OYSTERS ON THE HALF SHELL

calamansi mignonette

CAULIFLOWER AND WINTER BLACK TRUFFLE SOUP

brioche croutons, chives

SECOND COURSE

BABY MESCLUN GREENS

honey crisp apple, blue d'auvergne, winter black truffle vinaigrette

BADGER FLAME BEETS

fresh goat's cheese, bronze fennel, mandarins, pistachio, xvoo

GRILLED CHICORY

mussels escabeche, bacon lardons, grilled baguette croutons, aged sherry vinaigrette

THIRD COURSE

ROASTED LABELLE PATRIMOINE CHICKEN BREAST "DEMI-DEUIL"

winter black truffle, roasted winter vegetables, truffle madeira sauce

GRILLED AMERICAN WAGYU COULOTTE STEAK

confit fingerling sweet potatoes, roasted leeks, sweet potato hoisin demi-glace

ROASTED BLACK FUTSU PUMPKIN

charred napa cabbage, fresh pomegranate, chermoula sauce, dukkah

GRILLED YELLOWFIN TUNA "BORDELAISE"

frisee & winter black truffle salad, sesame sunchoke purée, red wine shallot reduction

DESSERT

HAZLENUT CITRON TORTE

citrus vanilla sponge, hazelnut praline filling, lemon chiboust, candied lemon zest

MILK CHOCOLATE PINEAPPLE GINGER GATEAUX

ginger genoise, pineapple glaze, milk chocolate cremeaux

VANILLA WHITE CHOCOLATE LIME TART

pate a sucee, white chocolate lime whipped ganache