



NEW YEAR'S EVE 2022

menu subject to change

miyagi oyster with cucumber oil and finger lime

north block sourdough bread with achadinha creamery butter

1ST COURSE

oro blanco heirloom grapefruit, shaved kohlrabi, shiso and sansho pepper

persimmon, trout roe, yuzu vinaigrette, creme fraiche and chicories

raw scallop, matsutake mushroom, shinko pear and yuzu

2ND COURSE

confit sunchokes, bone marrow, kumquat and horseradish

potato pizza with wagon wheel cheese, black truffle, and chive (for two)

seafood cassoulet with mussels, littleneck clam, uni, and monterey bay squid

3RD COURSE

dry aged liberty farms duck with duck leg pithivier and caramelized endive

halibut, salt baked celery root, buddha's hand and white sturgeon caviar

dry aged rib eye for two with roasted acorn squash and black truffle +\$25

wood roasted cabbage, koshihikari rice, black truffle and chili oil

4TH COURSE

dark chocolate tart, hazelnut, and passionfruit

citrus fruits, bergamot granita, white chocolate custard and tarragon

vanilla ice cream with white truffle and aged balsamic +\$20