Happy New Year

FIRST COURSE

Bluefin Carpaccio*
Kumquat, Pomegranate Crème, Lemongrass Oil

- OR -

King Crab Salad
Petit Lettuce, Avocado, White Balsamic

SECOND COURSE

Hudson Valley Seared Foie Gras*
Cherry Compote, Cherry Coulis, Brioche

- OR -

Seared Scallops*
Hazelnut Yuzu Toast, Wasabi Avocado,
Maize Purée

THIRD COURSE

Chilean Seabass*
Potato Espuma, Hon Shimeji Mushrooms,
Chili Oil

- OR -

Roasted Langoustine*
Beluga Lentils, Zucchini Blossom,
English Pea Curry

FOURTH COURSE

Crispy Duck Confit
Ube Pomme Purée, Charred Cabbage,
Natural Jus Reduction

- OR -

Zabuton Wagyu Steak*
Parsnip Frites, Brussels Sprouts,
Black Garlic Demi

DESSERT

Basque Cheesecake
Burnt Sugar, Espresso Foam

$195 per Person

Chef Shawn Hergatt

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.