

# Happy New Year

## FIRST COURSE

### Caspy Caviar\*

30g Kaluga, Traditional Accoutrements

- OR -

### Oysters Cacio e Pepe\*

Sea Salt, Cracked Pepper, Creamy Parmesan

## SECOND COURSE

### Bluefin Carpaccio\*

Kumquat, Pomegranate Crème, Lemongrass Oil

- OR -

### King Crab Salad

Petit Lettuce, Avocado, White Balsamic

## THIRD COURSE

### Hudson Valley Seared Foie Gras\*

Cherry Compote, Cherry Coulis, Brioche

- OR -

### Seared Scallops\*

Hazelnut Yuzu Toast, Wasabi Avocado,  
Maize Purée

## FOURTH COURSE

### Lobster Cresta de Gallo

Lemon Ricatta, Porcini, Butternut Squash Cream

- OR -

### Rock Shrimp Gnocchi

Asparagus, Prosciutto, Pecan Pesto

## FIFTH COURSE

### Chilean Seabass\*

Potato Espuma, Hon Shimeji Mushrooms,  
Chili Oil

- OR -

### Roasted Langoustine\*

Beluga Lentils, Zucchini Blossom,  
English Pea Curry

## SIXTH 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

**\$295 per Person**

*Chey Shann Hergath*

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