



New Years Eve 2021!

5-Course Prix Fixe Menu

Friday, December 31st, 2021

5pm-8pm or 8:30pm-11pm

Island Creek Oysters

Celery Root Vichyssoise, Green Apple, Sterling Caviar
*Taittinger, "Brut la Francaise," Champagne, France, NV**

Quenelle of Petrale Sole

Leek Fondue, Chervil, Sauce Americaine
*Domaine Vocoret & Fils, "Les Forets" 1er Cru, Chablis, France, 2018**

Yukon Gold Potato Vareniki

Perigord Black Truffle, Parmigiano-Reggiano
*Maison de Montille, Pommard 1er Cru Pomone, Burgundy, France, 2018**

Grilled Wagyu Beef Ribeye

Young Broccoli, Comte, Sunchoke Confit, Bordelaise
*Chateau Gombaude-Guillot, Grand Vin Pomerol, Bordeaux, France, 2016**

Brie & White Chocolate Cheesecake

Amarena Cherry, Hazelnut, Cacao Nib

~5-course prix fixe menu - \$125 per person (not including tax & gratuity)~

**Optional French wine pairing - \$90 per person*

\$50 per person non-refundable deposit required when booking

~Vegetarian option available with preorder only~

~All other substitutions politely declined~