



NEW YEAR'S EVE TASTING MENU

AMUSE BOUCHE

Tomato Consommé, Cucumber, Radish, Basil Oil

CHOICE OF STARTER

Ahi Tuna Straccetti, Almond Milk Crema, Caviar, Micro Greens
Beet and Endive, Lemon Ricotta, Spiced Vinaigrette, Pistachio Crumb

GRANITA

Yuzu and Basil

CHOICE OF MAIN

Maple Glazed Pork Belly, Caramelized Apple Purée, Apple Crisp,
Crispy Leeks, Celeriac Mash
Pumpkin Ravioli, Chanterelle Mushrooms, Sage Brown Butter,
Toasted Pine Nuts, Pecorino
Seared Halibut, Foie Gras, Celeriac, Saffron Smoked Fish Fumet

CHOICE OF SWEET

Bourbon Pear Tatin, Vanilla Bean Glace
Seasonal Fruit, Hung Coconut Yogurt, Mint,
Local Honey, Crumbled Granola