

NEW YEAR'S EVE

LATE SEATING - 3 COURSE 159

STARTER

QUEEN'S RISOTTO

foraged mushrooms, black truffle, champagne, parmigiano reggiano dop

MAIN

choice of:

BEEF FILLET

cold smoked beef fillet, rutabaga fondant, rutabaga purée, truffle salad, sauce périgueux

or

SABLEFISH

kelp, parsnip gnocchi, saké steamed clams, pickled shimeji, miso butter

or

AGNOLOTTI

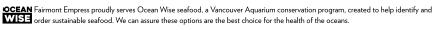
 $forest\ floor\ broth,\ winter\ vegetables,\ chestnut$

DESSERT

ICEWINE POACHED PEARS

brown butter financier, candied marcona almonds

Our menus highlight regional ingredients, locally sourced from farmers and artisans. Our chef's rooftop garden ensures freshness in every dish.





 $^{{}^{\}star}\text{Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness}$