

# Happy New Year

\$99 PER PERSON

## Amuse-Bouche

**Kumamoto Oyster**  
yuzu granita + chive oil



## Starters

choice of one

**Citrus Salad**  
endive + kumquat + watermelon radish + cucumber + manchego + candied walnuts

**Ceasar Salad**  
hand-harvested romaine + ten-year parmesan + soft-boiled local egg

**Truffle Mushroom Soup**  
onion confit + black garlic + leeks

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
All parties of 8 people or more will have an automatic gratuity of 21% added to the check. Details and pricing only valid for 2024.*



## Entrées

choice of one

### **Herb Crusted Tenderloin**

salsa verde + porcini mushroom + truffle casarecce + braised treviso

### **Crab Crusted Grouper**

sea salt mashed potato + baby carrots + lemon butter sauce

### **Squid Ink Mafalda**

shrimp scampi + calabrian chili + spinach + tomato + parmesan

### **Farm Truffle Chicken**

romesco sauce + wild mushroom + smoked dates + truffle demi

### **BBQ Cabbage**

mushroom demi + fig + broccoli rabe + confit cipollini onions



## Sweet Ending

choice of one

### **Pear & Champagne Tart**

almond frangipane + champagne mousse + baby pears

### **Chocolate Chestnut Torte**

flourless chocolate cake + italian chestnut mousse + winter citrus

