



new year's eve

prix fixe \$150 | with wine pairing \$210

first course

saldo chenin blanc, california 2021

choice of

winter salad (\$33 à la carte)

duck confit, frisée, red radicchio, truffle vinaigrette, fresh white truffle

or

mushroom soup (\$29 à la carte)

crimini mushrooms, truffle butter, chive, super green oil, mushroom chips

second course

maison albert bichot vieilles vignes pinot noir, burgundy, france 2022

white truffle risotto (\$44 à la carte)

butter-poached lobster tail, truffle, crispy onion

main course

pahlmeyer "jayson" cabernet sauvignon, napa valley, california 2021

petite beef wellington (\$68 à la carte)

truffle potato purée, glazed root vegetables, red wine demi-glace, white truffle

dessert course

chateau riesussec sauternes, france 2019

choice of

sticky toffee pudding (\$14 à la carte)

english toffee sauce, ice cream

or

apple butterscotch cheesecake (\$14 à la carte)

salted butterscotch sauce, caramelized apples, candied pecan pieces

Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.