

HAPPY NEW YEAR

Fois Gras

Quince, Chanterelle, Treviso

Dover Sole

Sunchoke, Yuzu, Osetra Caviar

Smoked Squab

Sweet Potato, Date, Coffee

Wagyu Beef

Sunchoke, Brussels Sprouts, Black Truffle

Anise Chocolate Soufflé

Orange Confit, Mint Gelato

150

Wine Pairing 105 | 150

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DECEMBER

*Jon Cichon - Executive Chef
Doug Allen - Executive Sous Chef
Samantha Germani - Beverage Manager*