

# NEW YEAR'S EVE TASTING MENU

### I<sup>ST</sup> COURSE

Foie Gras Torchon black truffle brioche

2<sup>ND</sup> COURSE

Halibut lobster, chanterelle, sunchoke, caviar

### 3<sup>RD</sup> COURSE

Wagyu Short Rib pomme puree, wild mushroom, sauce perigueux

## DESSERT

Salted Caramel Custard Bar Chocolate Sorbet

#### \$150 per person