

NEW YEAR'S EVE TASTING MENU

IST COURSE

Foie Gras Torchon black truffle brioche

2ND COURSE

Halibut lobster, chanterelle, sunchoke, caviar

3RD COURSE

Wagyu Short Rib pomme puree, wild mushroom, sauce perigueux

DESSERT

Salted Caramel Custard Bar Chocolate Sorbet

\$150 per person