



**New Years Eve 2024**

\$125/person

**Chef's Amuse Bouche**

**First Course**

**Wild Mushroom Bisque**

matsutake, king oyster, truffle

or

**Foie Parfait**

orange gel, roasted hazelnut, grilled filloncini

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**Second Course**

**Burrata**

fennel, arugula, roasted grapes

or

**Scallops & Prawns**

salsify, sunchoke two ways, pickled beets

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**Palate Cleanser**

grapefruit granita, cucumber mint gel

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**Main Course**

**Sable Fish Char Siu**

bok choy, black garlic oil, pickled mushroom

or

**Pork Chop**

potato dauphinoise, thai chili gastrique, pickled mushroom, compressed cucumber

or

**Beef Short Rib**

kimchi, pickled daikon, garlic glazed potatoes, jasmine rice

or

**Smoked Du Puy Lentil**

king oyster mushroom, crispy onion, romesco sauce, fried basil, chermoula

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**Dessert**

**Basque Cheesecake**

pistachio butter, chantilly, berries

or

**Ube Lumpia**

toasted cashew, ube jam, brown butter

