

New Year's Eve 2018

\$120++ Tasting Menu

\$50 Wine Pairing

Amuse

Marin Oyster- Yuzu Ponzu

Grand Caviar- Hen Yolk, Smoked Crème Fraiche, Allium

Raviolo- Smoked Salmon Belly, Horseradish Beet Puree, Dill, Lemon

Sepia

Red Wine Braised Octopus, Mango-Chili Vinaigrette,

Compressed Watermelon

Uni Toast

Whole Grain Bread, Soy-Lemongrass-Garlic Glace, Avocado, Coriander

Chanterelle Tortellini

Veal Glace, Périgord Truffle, Cauliflower Silk

Veal Breast

Black Vinegar Glaze, Parsnip, Ginger, Braised Cippolini

Candy Cap Churro

Whipped Yoghurt Granita

Chocolate & Banana