

NEW YEAR'S EVE MENU

REGULAR MENU ALSO AVAILABLE

\$75 | 3-Course Menu

\$47 | Add Wine Pairings and a Glass of Champagne

DRAPPIER, CHAMPAGNE BRUT

Champagne, France | Pinot Noir, Chardonnay, Meunier

\$28

DAILY HOUSE-MADE BREAD

YUCA SOUP

yuca matchsticks, basil mint emulsion, japanese chili oil,
crème fraîche, preserved lemon

\$18

WINE PAIRING

DOMAINE GÉRARD MILLET, SANCERRE

Loire, France | Sauvignon Blanc

\$24 (5 oz)



LAMB HUACATAY

brussels sprouts, raspberry plum purée, pistachio caper
crème fraîche

\$45

WINE PAIRING

SELLA & MOSCA, CANNONAU DI SARDEGNA RISERVA

Sardinia, Italy | Grenache

\$16 (5 oz)



YUZU BLACK SESAME TART

coconut cremeux, yuzu white chocolate ganache,
yuzu cream

\$15

WINE PAIRING

CHATEAU PETIT VEDRINES, SAUTERNES

Bordeaux, France | Semillon

\$10 (1 oz)