

LT STEAK & SEAFOOD NEW YEAR'S EVE DINNER

\$295 PER PERSON - LAURENT PERRIER CHAMPAGNE TOAST AT MIDNIGHT INCLUDED
SEATING FROM 7PM TO 10.30PM



AMUSE BOUCHE

KUMAMOTO OYSTER / CITRUS ROCOTO GRANITA / OSETRA CAVIAR

FENNEL CRUSTED LAMB LOIN / PISTACHIO BAKLAVA / MINT CHIMICHURRI / PEPPERCRESS

MUSHROOM WELLINGTON / TRUFFLE AIOLI / FENNEL / SHAVED TRUFFLES

APPETIZERS

PAN ROASTED SCALLOPS / BELUGA LENTIL ESCABECHE / BLACK MINT HUACATAY / PIQUILLO PEPPERS

SEARED DUCK BREAST SALAD / RED CABBAGE SLAW / ASIAN KALE / PINE NUTS / GUAVA DRESSING

MAIN COURSE

CHAR BROILED 14 OZ HIMALAYAN NY STRIP STEAK / CHANTERELLE MUSHROOM MOJO / BLACK GARLIC AIOLI

GRILLED 1/2 LOBSTER / AJI AMARILLO SOUBISE / ROASTED PURPLE POTATO / MARINATED CIPOLLINI

TABLE SIDES

TRUFFLE POACHED EGG / GRILLED ASPARAGUS / SHAVED PARMESAN / CHARRED CORN

GRILLED ENDIVES / SMOKED DATE VINAIGRETTE / PICKLED FENNEL / LEMON RICOTTA

DESSERTS

CHOCOLATE SABLE TART / CARAMEL BUDINO / APPLE CIDER CONFIT / HONEY MASCARPONE / CHOCOLATE TUILLE

GERMAN COGNAC CAKE / TOASTED HAZELNUTS / HONEY CARAMEL CREAM / STREUSEL

PETIT FOUR

BANANA ONDULE / LEBKUCHEN / CHOCOLATE TRUFFLE