

# NEW YEAR'S EVE DINNER \$118

## AMUSE BOUCHE

### FIRST COURSE

#### **WAGYU BEEF CARPACCIO**

*tartare, tabasco vinaigrette, caviar crème fraîche*

*or*

#### **MARINATED HAMACHI**

*yuzu, blood orange, caviar*

## SECOND COURSE

#### **JOHN DORY**

*roasted mushrooms, brown butter, citrus*

*or*

#### **ROYCE PRIME RIBEYE**

*potato au gratin, crushed fingerlings, foie gras*

*or*

#### **PARSNIP RISOTTO**

*winter truffle, dates*

## THIRD COURSE

#### **STRAWBERRY CHEESECAKE**

*graham cracker*

*or*

#### **BLACK FOREST GATEAU**

*caramel ice cream*

*chef de cuisine*

**DOMINIQUE SHELTON**

*manager*

**SIMONE CHAKIR**