

NEW YEAR'S EVE DINNER \$188

AMUSE BOUCHE

FIRST COURSE

WAGYU BEEF CARPACCIO

tartare, tabasco vinaigrette, caviar crème fraîche

or

MARINATED HAMACHI

yuzu, blood orange, caviar

SECOND COURSE

ROASTED CHESTNUT SOUP

*espresso caramel, allspice,
candied chestnut*

or

ROYCE LOBSTER BISQUE

tarragon, mint, aged sherry

THIRD 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

FOURTH COURSE

BOSCHETTO AL TARTUFO

*brioche, serrano ham, harissa
or*

ROYCE GRILLED FLATBREAD

brie, honeycomb, pink lady apple

FIFTH COURSE

STRAWBERRY CHEESECAKE

graham cracker

or

BLACK FOREST GATEAU

caramel ice cream

chef de cuisine

DOMINIQUE SHELTON

manager

SIMONE CHAKIR