

# New Year's Eve menu 2018

## *AMUSE*

### *Kobe Beef Tartare*

*Beef tenderloin/quail egg /black truffle/smoked paprika aioli*

## *To Begin*

### *Mediterranean Sun Choke/Pea Soup*

*Hokkaido scallop/ pickled enoki mushroom/ lavender oil*

*Or*

### *Tamarind Beets Salad*

*Slow cook beets in tamarind broth/ mizuna/frisee/ Humboldt fog goat cheese/miso reduction*

## *Second course*

### *Hamachi - Tuna Sushi*

*Saffron sushi rice/salmon/Hamachi/Tuna/tempura shrimp/yuzu aioli*

*Or*

### *Pan Seared Squab*

*Smoked butternut squash puree/shiitake mushroom dumpling/sweet and sour emulsion*

## *Intermezzo*

### *Lemon Sorbet*

*Micro mint*

## *Main Course*

### *Butter Steamed Main Lobster*

*Kabocha pumpkin medallion/fennel beluga lentil/shishito peppers/blood orange beurre*

*Or*

### *Niman Ranch Rib-Eye "Pave"*

*Crispy mashed potatoes/ tiny carrot confit/wild mushroom bordelaise/ Ai béarnaise*

## *Dessert*

### *Pineapple Tatin*

*Anzu bru ice cream/ crème Anglaise sauce/ hazelnut crisp*

*Or*

### *Sea Salt Caramel Chocolate Mousse Bar*

*Sweet yuzu parfait/ mix berries compote/vanilla sponge*

**Food/\$115++**

**Wine Pairing/\$160 ++**