THURSDAY, DECEMBER 31
THE DINING ROOM | 6:30 PM - 10 PM

PASSED APPS
BLACK MISSION FIG TART WITH PEAR CHUTNEY
SMOKED SALMON TOAST, DILL CREAM AND CAVIAR

AMUSE
MERUS KING CRAB
CITRUS CRÈME FRAÎCHE, ITALIAN CAVIAR, TARRAGON

FIRST COURSE
SEA SCALLOP CRUDO
YUZU, SWEET CARROT DRESSING, CRYSTALIZED FENNEL FRONDS, BROKEN RUBY RED GRAPEFRUIT

SECOND COURSE
SADDLE OF RABBIT
LOTUS ROOT PURÉE, WINTER VEGETABLE, MARSALA JUS
HOUSE MADE BREAD AND BUTTER

CHOICE OF ENTRÉE
48-HOUR BRAISED WAGYU SHORT RIB*
SWEET POTATO BUTTER, BLISTERED BRUSSEL LEAVES, CARAMELIZED CARROT, MUSHROOM, BLACK TRUFFLE, CABERNET JUS

CHILEAN SEA BASS
SWEET POTATO BUTTER, BLISTERED BRUSSEL LEAVES, CARAMELIZED CARROT, MUSHROOM, CITRUS BEURRE BLANC

PRE-DESSERT
VANILLA MERINGUE CRISP
GIANDUJA CREAM, CANDIED KUMQUAT, SUGARED HAZELNUT, HUCKLEBERRY GEL

DESSERT
21K GOLD CHOCOLATE
BOURBON-INFUSED CRÊMEUX, PRESERVED STRAWBERRY MOUSSE, COCOA NIB CRUMBLE, LEMON THYME

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical conditions.