



HAPPY NEW YEAR

Tonight, we thank you for joining us as we celebrate the arrival of 2018. Our Chef Partners have created a beautiful menu to commemorate this special evening. Raise your glass, and share a toast, that 2018 may be your most vibrant year yet.

APPETIZERS

Dynamite Scallops on the Half Shell

Lap Cheong - Thai Basil Bread Crumbs - Micro Cilantro

Wagyu Beef Carpaccio

Swarnadwipa Aioli - Rocket Arugula - Pickled Red Onion - Bubu Arare

Hamachi Crudo

Avocado - Ruby Red Grapefruit - Fresno Pepper - Ponzu Gelée

Buffalo Cauliflower

Pickled Haricot Vert - Danish Blue Cheese - Gochujang

SOUP & SALAD

Lobster Bisque

Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk

Pork Wonton Soup

Saikyo Miso - Shiitake Mushroom - Scallions - Truffle Oil

Wedge Salad^{gf}

Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese

Burrata Cheese & Heirloom Tomato Salad

White Balsamic Vinaigrette - Crostini - Micro Greens

ENTRÉES

price of entrée includes choice of appetizer, soup or salad and dessert

Steamed 2lb Maine Lobster

119

Brussels Sprouts - Romanesco - Vadouvan Carrots - Broccolini

169/2

Patty Pan Squash

Misoyaki "Butterfish"^{*gf}

83

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Blackened Island Ahi*

82

Spicy Soy Mustard Butter Sauce

Pistachio Crusted Jumbo Prawns

80

Udon Noodles - Bean Sprouts - Scallion - Julienne Carrots - Crispy Shallots

Cashew Crusted Salmon*

68

Creamy Goat Cheese Polenta - Sautéed Spinach - Coconut Carrot Sauce

34oz Tomahawk Ribeye*

129

"Loaded" Baked Potato Cake - Asparagus - Peppercorn Brandy Demi-Glace

8oz Filet Mignon*

85

Celery Root Purée - Vadouvan Roasted Carrots - Porcini Mushroom Sauce

Crispy Leeks

Lemongrass Roasted Half Chicken

65

Brown Rice Pilaf - Broccolini - Bacon Pepper Gravy - Scallions

Pineapple Braised Osso Bucco

69

White Bean Cassoulet - Brussels Sprouts - Portuguese Sausage - Pork Jus

DESSERTS

Chocolate Mousse Bombe

Blackout Cake - Raspberries - Almond Tuile

Macadamia Nut Bread Pudding

Vanilla Ice Cream - Bananas - Macadamia Nuts

Coconut Flan

Salted Caramel - Pistachio Soil - Fresh Berries - Mint

*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness.

†Please allow 20 minutes preparation time ^{gf}Gluten Free ^vVegetarian