



NYE PRIX FIXE MENU  
2023

First Course

Roasted baby beets | Porchini crumble | Olive Oil | Thyme

or

Slow cooked egg | Nori Brioche | Salmon Roe | Dill

Second Course

Seared Scallop | Fairytale Pumpkin Puree | Curry Oil | Cilantro

or

Grilled Maitake | Shaved Celery Root | Miso-Almond Butter | Sherry | Chive

Main Course

Glazed Pork Ribs | Toasted Peanut | Thai Chili | Charred Scallion | Black Rice | Cilantro

or

Grilled NY Steak | Yukon Potato Dauphines | Crispy Brussels Sprouts | Bearnaise

or

Saffron Parsnip Tart | Heirloom Carrots | Vanilla Oil

Dessert

Warm Chocolate Pudding | Black Sesame Crumble | Vanilla Gelato | Candied Orange

or

“Baked Japan” | Green Tea Ice Cream | Sesame Chiffon | Charred Meringue | Matcha

*\*menus are subject to change based on availability and seasonality*

\$100.00 PER PERSON | \$50.00 KIDS 12 AND UNDER  
\$55.00 ADDITIONAL WINE PAIRING AVAILABLE

