



New Year's Eve Menu

PRIX FIXE - \$110 PER GUEST

FIRST COURSE (SERVED FAMILY STYLE)

AGED BEEF CARPACCIO
truffle, crème fraîche & sprouted rye

OCTOPUS
sunchokes & black garlic aioli

FOIE GRAS MOUSSE
madeleines & pickled cranberries

SECOND COURSE

LOBSTER BISQUE
fennel cream & caviar

THIRD COURSE

**BRING YOUR FRIENDS...2-3 GUESTS-SELECT 1...
4-6 GUESTS-SELECT 2...7+ GUESTS- SELECT 3
WITH WHOLE ROASTED BRUSSELS SPROUTS & FINGERLING POTATOES**

DRY AGED TOMAHAWK STEAK
bone marrow & gremolata

SURF & TURF
pork schnitzel, diver scallops & horseradish

PORCINI DUSTED MONK FISH TAIL
red wine lentils & sauce béarnaise

QUAIL TETRAZZINI
foie gras, fideos & crème fraîche

RACK OF LAMB
yogurt, mint & carrot barissa

FOURTH COURSE

(SERVED FAMILY STYLE)
STICKY TOFFEE PUDDING
GILDED CHOCOLATE TRUFFLES
BUBBLES

A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% will be added to all parties

\$25 corkage-- 2 bottle maximum: limited release wine list available upon request