

New Year's Eve 2023

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oysters & uni
buttermilk, yuzu, ginger, cilantro

jonah crab louie
*bibb lettuce, farm egg, heirloom tomato,
1000 island*

smoked salmon chicory salad
*fingerlings, creme fraiche,
champagne vinaigrette*

roasted white asparagus
crispy bacon, thyme, cream sherry dressing



{ RAW BAR A LA CARTE } east coast oysters on the half shell 4 ea

| SECOND |

lobster bisque
fuji apple, chili oil, whipped creme fraiche

fatty tuna tartar
kaluga caviar, ponzu aioli, sesame crisps

king crab arancini
black garlic, sweet chili, parmesan

classic shrimp cocktail
gulf brown shrimp, lemon, cocktail sauce



| MAIN |

sake roasted sea bass
*gai lan broccoli, Hi-Fi mushroom,
lobster-ginger broth*

scallop & foie
fuji apple, cider glacé, pepitas

gulf grouper
*brioche crust, cauliflower,
piperade, parsley*

beef tenderloin
*potato-thyme purée, garlic spinach,
truffle bordelaise*

add on surf | lobster tail 24

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apple mille feuille
vanilla custard

blood orange tart
toasted meringue

dark chocolate torte
caramel, chantilly

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.