

Est. 2012



NEW YEAR'S EVE FEATURES 2024

DEC

MILLE-FEUILLE 15

Seared foie gras, mascarpone, toasted pistachio, Amarena cherry, bacon & bourbon jam, candied fresno powder

LOBSTER UDON 22

Lobster bisque, udon noodle, tobiko, chili crunch, crème fraiche, chervil

SCALLOPS 45

Seared scallops, house walnut & lemon ricotta tortellini, butternut squash, beurre blanc, oyster mushrooms & fried sage

TENDERLOIN 65

Miso glazed wagyu tenderloin, grilled radicchio, fondant celeriac, crispy red onion petals, pan jus

SPANISH BASQUE CHEESCAKE 12

Orange marmalade, almond ice cream, orange cotton candy

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NYE PRIX-FIXE MENU

SURF: \$100 TURF: \$120

SURF & TURF: \$150

OPTIONAL WINE PAIRING: \$40

DEC

1ST COURSE MILLE-FEUILLE

Wine Pairing: Juve & Camps Cava,
Barcelona, Spain

2ND COURSE TRIPLE G SALAD

Wine Pairing: Lamadrid Agrelo Malbec,
Mendoza, Argentina

3RD COURSE LOBSTER UDON

Wine Pairing: 13 Celsius Sauvignon Blanc,
Marlborough, NZ

4TH COURSE CHOICE OF : SCALLOPS OR TENDERLOIN

Scallops Wine Pairing: William Fevre Chablis,
Burgundy, France

Tenderloin Wine Pairing: Charles Krug
Cabernet Sauvignon, California

SWEET SPANISH BASQUE CHEESECAKE

Wine Pairing: Royal Tokaji 5 Puttonyos,
Tokaj, Hungary

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