



2023 NEW YEARS EVE DINNER

\$125++

COURSE 1

Cold Smoked Scallop

lingonberry granita, grated horseradish,
parsnip and pandan mousse

OR

Caviar Service +45

chipsy mayai, buck wheat blini, cipollini,
fennel pollen crème fraiche, polonaise

COURSE 2

Cannelloni

butternut wrap, wine cap mushroom + date
sausage, manchego, leek green soubise,
ruby streaks, seeds

OR

Truffled Cacio de Pepe +50

iberico,
italian winter truffles,
parmesan reggiano

COURSE 3

Gnudi

lobster brandy butter, ham hock confit, winter savory, blood orange, coral

COURSE 4

Duck Picarones

aji amarillo, sweet potato doughnut hole,
sage and pomegranate granola

OR

Foie Gras +55

black garlic brioche, apple-persimmon
mostarda, madeira pan jus, petite herbs

COURSE 5

30 Day Dry Aged Sirloin

short rib, cheese curd and porcini hot pocket, toasted root timbale,
shery cured mushroom jus, pearls and sprouts

COURSE 6

Chocolate Dessert Tasting

LIVE MUSIC IN THE LOFT BY **THE JAMIE WRIGHT BAND**
COMPLIMENTARY CHAMPAGNE TOAST AT MIDNIGHT

RESERVATIONS FOR 2-8 AVAILABLE ON RESY
CALL FOR LARGER PARTIES