

HAPPY
NEW YEAR



TO BEGIN

HEIRLOOM BEET SALAD

Smoked Yogurt, Kumquat, Walnut Vinaigrette

FOIE GRAS TORCHON

Gingerbread, Macadamia Nut, Yuzu Marmalade

DRY AGED RIBEYE CARPACCIO

Winter Truffle, Tardivo, Pecorino Crumble

LOBSTER BISQUE

Lobster Brioche Crouton

IBERICO HAM

Warm Melinda Mae Stuffed Figs, Sicilian Pistachio
Minus 8 Vinaigrette

ROASTED BERKSHIRE PORK BELLY

Apple Ginger Salad, Puffed Rice
Gochujang and Honeycomb Glaze

LITTLE GEM CASEAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

AHI TUNA NIÇOISE TARTARE

Lemon-Nigella Seed Oil, Quail Egg
Poached Fingerling Potato

RAW BAR ADDITIONS

Colossal Shrimp / 4⁹⁵ each
Clams On The Half Shell / 1⁷⁵ each
East Coast Oysters / 2⁷⁵ each

ENTRÉE

FENNEL AND CURED LEMON STUFFED BRANZINO

Pancetta Braised Cannellini Beans
Broccoli Rabe, Black Olive Crumble
Tomato Jus

SURF & TURF

Grilled Filet Mignon, Butter Roasted Lobster
Whipped Creamed Spinach, Crispy Marble Potato
Black Garlic Hollandaise

JUMBO SEA SCALLOPS

Romanesco, Roasted Sunchoke
Crispy Root Vegetables
Smoked Celery Root Soubise

SLOW ROASTED VEAL PRIME RIB

Wild Mushroom and Leek Wellington
Truffle Whipped Salsify, Rosemary Jus

ROHAN DUCK BREAST

Chestnut Panisse, Tokyo Turnip, Charred Onion
Red Wine Fig Jus

PRIME NY STRIP STEAK

Umami Butter, Potato Pavé
Charred Oyster Mushroom and Cipollini Salad

ALASKAN HALIBUT

Artichoke, Confit Potato, White Asparagus
Meyer Lemon Nage

DESSERT

SALTED CARAMEL BAKED ALASKA

Ganache

STICKY TOFFEE PUDDING

Grassroots Brown Butter Ice Cream

SUGAR PLUM TART

Crème Fraîche Ice Cream

VANILLA BEAN CRÈME BRÛLÉE

Fresh Berries and Biscotti

WARREN'S COOKIE PLATE

HAZELNUT TIRAMISU

Lisbon Chocolate Cake, Cacao Nib Ganache

\$89 PER PERSON (NOT INCLUDING TAX OR GRATUITY)