
NEW YEARS EVE

Amuse

50-gram golden Osetra caviar

Traditional garnish

Wild California tuna, avocado, Ponzu

Steak tartar, sumac and sesame lavash

Scallop crudo with persimmon and citrus

Cauliflower soup, golden raisin granola

Butter poached lobster, blood orange

Braised rabbit tortellini en brodo

Pork belly with red cabbage jam

Ricotta raviolo, beurre noisette

Australian Wagyu filet, tobacco onions

Dover sole with saffron hollandaise

Aged Sonoma duck 2 ways, apple, huckleberry

Alba white truffle risotto

** for the table - sautéed los olivos spinach, butter lettuce salad, foraged mushrooms

Château La Coste sorbet with market fruit

Galette des rois, vanilla ice cream

Chocolate fondant cake, salted caramel ice cream

4 courses + amuse bouche - \$395 adults only

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