
NYE Dinner Specials

PAN SEARED FOIE GRAS

*apple rosemary puree, celery root, hazelnuts,
lingonberry gastrique, brioche*

32

OCTOPUS & SHRIMP CRUDO

chili, passion fruit, cucumber, taro chips

26

“OO” BELUGA CAVIAR

400

WHITE TRUFFLE CASONCELLI

white truffle, pecorino, crème fraîche

70

POACHED LOBSTER

brandy cream, white speckled grits, soft herbs

115

6OZ MAINE LOBSTER TAIL

truffle butter

29

