



31st NEW YEAR'S EVE DINNER MENU

Langoustine Ceviche

NV Henriot Souverain Brut, Champagne, France



Handcut Korean Filet Tartare

2020 Domaine A.F. Gros Moulin-à-Vent, Beaujolais, France



Jerusalem Artichoke, White Truffle



Iberico Pork Ravioli

2021 Isole e Olena Chianti Classico, Tuscany, Italy



Australian “Wagyu-Crossbred” Filet

Kyouto Himeushi Striploin

2011 Roda 1 Reserva, Rioja, Spain



Chocolate Zabaione Raisin Rice Pudding

\$1,980+10% service charge per person

Additional \$980 for wine pairing