



*First*  
CHOICE OF

**WEST COAST OYSTERS ON THE HALF SHELL**  
STURGEON CAVIAR | GREEN APPLE & SHALLOT MIGNONETTE

**ROASTED GOLDEN BEETS**  
WINTER CITRUS | WARM GOAT CHEESE | CANDIED WALNUTS

**BLACK PEPPER CRUSTED VENISON CARPACCIO**  
PECORINO SARDO | CRISPY SHALLOTS | TRUFFLE VINAIGRETTE

*Second*  
CHOICE OF

**POTATO LEEK SOUP**  
RUBY PRAWNS | TOASTED BRIOCHE | CRÈME FRAÎCHE

**ENDIVE & PEAR SALAD**  
SMOKED BLUE CHEESE | POMEGRANATE | BUTTERMILK DRESSING

*Third*  
CHOICE OF

**CRESCENZA CHEESE AGNOLOTTI**  
ROOT VEGETABLES | BLACK & WHITE TRUFFLES

**WAGYU STRIP LOIN**  
POTATO FONDANT | WILD MUSHROOMS | SAUCE PÉRIGUEUX

**ROASTED SONOMA DUCK BREAST**  
CRISPY DUCK FAT POTATOES | BRUSSELS SPROUTS | WILD HUCKLEBERRY JUS

**GRILLED SWORDFISH STEAK**  
OLIVE OIL CRUSHED POTATOES | SAUCE LIVORNESE

*Dessert*  
CHOICE OF

**PANNA COTTA**  
SAUTERNES POACHED PEARS | BLACK CURRANTS

**DARK CHOCOLATE CHEESECAKE**  
CHANTILLY

**ARTISAN CHEESE BOARD**  
ACCOUTREMENTS

BEVERAGE PAIRING | \$112 PER GUEST  
AVAILABLE UPON REQUEST



MENU | \$188 PER GUEST  
INCLUSIVE OF A GLASS OF BUBBLY  
FOR A NEW YEAR'S TOAST, CHEERS!