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## new year's eve 7-course dinner

Saturday, December 31<sup>st</sup> 2022

250 per person, additional 90 for wine pairing (plus tax & gratuity)

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### one

**hiramasa kingfish crudo** sweet potato, ras el hanout, blood orange, caviar

**scheurebe, kruger-rumpf, spätlese, nahe, germany, 2019**

### two

**salt-baked celeriac** pink celery, alba truffle

**trebbiano di lugana, buglioni, lombardy, italy, 2019**

### three

**confit ocean trout** bussan crab, fennel, wild crabapple, oyster emulsion

**pinot blanc, harper voit, willamette valley, oregon, 2019**

### four

**burnt onion raviolo** farm egg yolk, caramelized cauliflower

**areni, zulal, reserve, vayots dzor, armenia, 2018**

### five

**wild boar** spinach gnocchi, hidden rose apple, kohlrabi

**barbera d'alba, cantina fontana, piedmont, italy, 2018**

### six

**miyazaki wagyu** mushroom, dandelion greens, hazelnut, winter truffle

**cabernet sauvignon, pied a terre, sonoma county, california, 2015**

### seven

**dark chocolate mousse** coffee cremeux, fig, sunchoke ice cream

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