NEW YEAR’S EVE
December 31, 2023

AMUSE BOUCHE

FIRST COURSE

HAMACHI CRUDO
jalapeño purée, green apple, cilantro

OYSTERS ON THE HALF SHELL
tangerines, tangerine rayu, chives

BEEF CARPACCIO
pickled beech mushrooms, fermented soybean sauce, chive oil, watercress

LOBSTER BISQUE
lobster-corn fritters, saffron aioli

LIGHTLY SMOKED TASMANIAN OCEAN TROUT “MI CUIT”
rōsštì, pastured chicken egg, pancetta vinaigrette

MAIN COURSE

PAN SEARED DAY BOAT SCALLOPS
anson mills corn grits, chanterelle mushrooms, cippolini, red wine emulsion

GRILLED VENISON LOIN
green lentils, smoked kobucha squash, “andouille” jus

PAN-SEARED RED SNAPPER
roasted fennel, clams, chorizo, potato mousseline

GRILLED PRIME N.Y. STEAK
creamed swiss chard, duck fat-roasted fingerlings, green peppercorns

BRAISED LAMB SHANK
fregola, currants, almonds, mint pesto, natural jus

BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ
parmesan purée, arugula oil, watercress

DESSERT

MEYER LEMON CHEESECAKE
pineapple streusel, pineapple-rum caramel, sour cream ice cream

APPLE HAND PIE
cider-maple gastrique, bourbon-vanilla ice cream, oat streusel

WARM VALRHONA CHOCOLATE CAKE
coffee ice cream

Fireworks at midnight (weather permitting)  |  Billy Philadelphia at the piano
Includes toast with glass of Champagne
(first seating: upon arrival, second seating: at midnight)

RESERVE A TABLE

Menu items subject to change.
In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.
Excludes beverages, taxes & 18% gratuity
First Seating: $135 per person
Second Seating: $195 per person
Chef-Partner Mark Dommen
Desserts Abhishek Guntuk