



## NEW YEAR'S EVE

December 31, 2023

### AMUSE BOUCHE

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### 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"

rössti, pastured chicken egg, pancetta vinaigrette

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### MAIN COURSE

#### PAN SEARED DAY BOAT SCALLOPS

anson mills corn grits, chanterelle mushrooms, cippolinis, 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

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### 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 YOUR 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