

EMBER

NEW YEAR'S EVE PRIX-FIXE

AMUSE

UNI TOAST brioche, truffle ponzu

FIRST

SURF & TURF NIGIRI a5 striploin & spicy lobster (2 pieces)

SECOND choice of:

WEST COAST OYSTER QUARTET meyer lemon and fermented banana pepper kosho

½ OZ. OSETRA CAVIAR set with traditional accompaniments

AHI TUNA TARTARE, avocado, trout roe, sriracha aioli, sesame crackers

ENTRÉE choice of:

14-DAY DRY AGED DUCK BREAST roasted brussels sprouts, mustard spaetzle and duck jus

PORCHETTA & PRAWN RAMEN soy poached duck egg, fermented daikon

21-DAY DRY AGED AUSTRALIAN WAGYU RIBEYE
12 oz, robiola potato gratin, foraged local mushrooms, brandy peppercorn demi-glace

DESSERT choice of:

DARK CHOCOLATE SOUFFLÉ raspberry crème anglaise

BAKED ALASKA

250 PER PERSON

20% gratuity will be applied to all parties of six or more.

We are obligated to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.