NEW YEAR'S EVE

PRE FIXE MENU \$90 PER PERSON*



SCALLOP CAVIAR CRUDO

tomatillo, lime, caviar

A5 KOGI TACO citrus, slaw, radish

KIMCHI FRIED RICE poached egg, nori

TRUFFLE ELOTE cotija, winter truffle

LAMB CHOPS kimchi chimichurri



BUBBLES

Gambino Prosecco \$55
Lucien Albrecht Cremant D'Alsace Rose \$70
Veuve Clicquot Yellow Label \$200



*WHOLE TABLE PARTICIPATION REQUIRED

**Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.