



NEW YEAR'S EVE

FIRST

Sea Bream | Crudo, Local Citrus, Habanero, Basil, Passion Fruit

Beets | Salt-Roasted, Sweet & Sour Golden Beet Puree, Arugula, Crispy Rice

Broccolini | Charred, Pomegranate Vinaigrette, Preserved Lemon, Smoked Yogurt, Hazelnut

SECOND

Farm Egg | Crispy Potato, Chorizo, Finger Lime, Cilantro

Sunchoke | Butter, Black Pepper, Pecorino, Sunflower

Octopus | Korean Chile Paste, Radish, Yuzu, Basil, Peanut

THIRD

Foie Gras | Terrine, Cider Gastrique, Fuji Apple, Spiced Crumble

Sweetbreads | Smoked, Potato, Lemon, Rhubarb, Pickled Raisin, Dill

Agnolotti | Kabocha Squash, Mascarpone, Black Truffle, Tarragon, Madeira

FOURTH

John Dory | Clams, Fennel, Picholine Olives, Meyer Lemon

Young Chicken | Roasted Breast, Foie Gras, Wild Rice, Cavolo Nero, Truffle, Cranberry, Vin Jaune

Ribeye Steak | Baby Leeks, Onion Cream, Mojo Rojo, Tomato Jam, Pine Nuts, Currants

FIFTH

Sweet Potato | Seeded Granola, Pumpkin Vinaigrette, Cinnamon Ice Cream, Black Pepper Fluff

Caramel Chocolate | Hazelnut Ice Cream, Butterscotch Shortbread, Chocolate Cremeux, Cocoa Meringue

Sicilian Pistachio | White Chocolate Cremeux, Sicilian Pistachio Sorbet, Cassis, Lemon

Five-Course Dinner | 125
Wine Pairing | 75

Chef | Vartan Abgaryan
2017 | New Year's Eve

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

71 Above is a registered trademark with the USPTO