

71 ABOVE

NYE 2021

Four Course 225

Wine Pairings 85

TO START

Carrot Soup

Coconut, Lime, Ginger

Oyster

Green Tomato Mignonette,
Radish, Sorrel

Polenta

Parmegianno-Reggiano,
Truffle, Chives

CAVIAR SERVICE

Kaluga Caviar (additional \$71)

28 Grams, Radish, Butter,
Tarragon, Crisps

FIRST

Choice of

Farm Salad

Lettuces, Market Vegetables,
Labne, Cumin, Cilantro,
Parmigiano-Reggiano

Yellowfin Tuna Crudo

Mango, Avocado, Daikon,
Passionfruit, Cucumber,
Habanero

Crispy Octopus

Shishito, Almond, Polenta,
Sprouting Cauliflower,
Meyer Lemon Gastrique

Cavatelli

Poblano Mascarpone, Squash,
Corn Espuma, Ramps,
Pepita Breadcrumbs

MAIN

Choice of

Romanesco

Harissa, Macadamia,
Raisin Purée, Cara Cara,
Pickled Cauliflower, Mint

Striped Bass

Shelling Beans, Fennel,
Heirloom Tomato,
Roasted Red Pepper, Basil

Young Chicken

Maitake Mushroom,
Baby Corn, Peach,
Cornbread Crumble, Chervil

Grilled Ribeye

Charred Broccolini,
Crispy Shallot, Date Purée,
Jus

DESSERT

Choice of

Toasted Coconut

Tapioca Pudding,
Banana Brûlée, Ginger
Cocoa Nib Dentelle

Yuzu Semifredo

Sheep's Milk Frozen Yogurt,
Pear, Walnut Crumble,
Meringue

MIGNARDISE

Pate de Fruit

Champagne

Madeleine

Meyer Lemon

Executive Chef Javier Lopez
Chef de Cuisine Miguel Gonzalez
Pastry Chef Filiberto Flores

***** MENU SUBJECT TO CHANGE *****

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% Service Charge added to all checks and paid out to all hourly employees - Any additional tip 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.