



TO SIP.

Wine.

PROSECCO

Prima Cuvee, Italy

gl \$14 | btl \$56

Signature Cocktails.

A YEAR TO REMEMBER 18

bourbon, fino sherry, vermouth di torino,
angostura bitters

NEW YEAR, NEW ME 18

rosemary infused tequila, elderflower liqueur,
champagne, cranberry puree, lime

TO DINE.

\$65 PER PERSON

First Course.

TRUFFLED WILD MUSHROOM PATE

red onion jam, pickled mustard seeds, toasted baguette

-or-

WHITE BEAN HUMMUS

harissa, tapenade powder, grilled rosemary flatbread

Second Course.

BABY BEETS SALAD

blood orange, red amaranth, pomegranate, yogurt

-or-

BRASSICA SALAD WITH FALAFEL

brussels sprout, kale, cabbage, pickled onion,
mint vinaigrette, tahini dressing

Third Course.

ROASTED ROMANESCO CAULIFLOWER

curried cauliflower puree, toasted almonds,
pickled golden raisins

-or-

GRILLED BABY CARROTS

house made ricotta, carrot top-pistachio pesto,
espelette aioli

Fourth Course.

KOREAN STYLE FRIED TOFU

spicy gochujang, black sesame, garden pickles

-or-

WHOLE GRAIN CASARECCE PASTA

wild mushroom, butternut squash, roasted leek,
winter herb pesto

Dessert.

COCONUT CREME BRULEE

tropical fruit streusel

-or-

CHOCOLATE POT DE CREME

luxardo cherry, caramel lace tuile