

new years eve

new years eve

caviar service

SIBERIAN BAERII CAVIAR, POTATO BLINIS, CREME FRAICHE, EGG,
SHALLOTS, CHIVES

amuse - bouche

garlic goat cheese panna cotta
MUSHROOM DUXELLES

starters

congac scented lobster bisque
BROWN BUTTER ROCK SHRIMP, CONFIT FENNEL,
CHIVE CREME FRAICHE

waygu carpaccio

TEXAS BEEF WAGYU, PICKLED YELLOW BEETS,
GRANA PADANO, SHAVED BLACK PERIGORD TRUFFLE

mains

choice of one

pan seared scallops with maine lobster risotto

BUTTER ROASTED EXOTIC MUSHROOMS, BROWN
BUTTER GARLIC HARICOTS VERTS

surf & turf

TEXAS WAGYU FILET, POACHED LOBSTER TAIL WITH POTATO AU
GRATIN, ROASTED HEIRLOOM THYME CARROTS AND VERJUS DEMI

desserts

milk & honey panna cotta

FRESH HONEYCOMB, DEHYDRATED MILK SKIN TWO WAYS
HONEY GEL SPHERES
BEE POLLEN