



NEW YEAR'S EVE 2024 | \$295 PER PERSON

WINE PAIRING \$160 PER PERSON

AMUSE

Crab Blini
crab salad

Billecart-Salmon Extra Brut, Champagne, FR 2016

FIRST COURSE

Scallop Tartare
iberico, uni and citrus

IWA 5 'Assemblage 4' Junmai Daiginjo, Toyama, JP

SECOND COURSE

Tagliatelle
white truffle and sea salt butter

Leon Beyer 'Comtes d'Eguisheim' Pinot Gris, Alsace, FR 2011

THIRD COURSE

Lobster
puree of red kuri squash, champagne and caviar sauce

Joseph Drouhin Chassagne Montrachet, Burgundy, FR 2022

FOURTH COURSE

Grilled Filet
sunchoke, celery root and black truffle gratin, truffle jus

Marchesi Di Barolo 'Sarmassa' Barolo, Piedmont, IT 2018

DESSERT

Chocolate Rocher

Abbe Rous 'Helyos' Banyuls, Languedoc-Roussillon, FR 2012

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ELECTRIC
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