



NEW YEAR'S EVE

SIX COURSE TASTING MENU

KUMAMOTO OYSTERS

pomegranate granita, bay, aleppo

CRUDO

rangpur lime, kyoto carrots, verbena

RAVIOLI UN OVO

farm egg, caviar, spinach, chanterelles, brown butter

TURBOT

celtuce, almond milk, pineapple guava verde

WAYGU BAVETTE

spigarello, beet root

FLAN

vanilla, wild bay, wild fennel

\$195++ per person

