New Year's Eve Gala Menu

December 31, 2025

Coque de Poule Farcie au Crabe, Bavarois de Poivrons Rouge, Gelée de Homard, Caviar
Crab Stuffed Eggshell, Red Pepper Bavarois,
Lobster Jelly, Malossol Caviar

Ballotine de Foie Gras de Canard au Chutney d'Agrumes et Fruit de la Passion, Ail Noir du Japon
Duck Foie Gras Ballotine, Citrus-Passion Fruit Chutney,
Japanese Black Garlic

Ormeau et Langue d'Oursins, Consommé de Carotte au Gingembre
Abalone, Sea Urchin Tongue,
Carrot Ginger Consommé

Turbot a la Vapeur, Batonnet de Legumes, Bisque de Homard a la Citronnelle
Steamed Turbot, Vegetable Batonnet,
Lobster Lemongrass

Sorbet Pomme Vertes, Calvados
Green Apple Sorbet, Calvados

Pieces de Boeuf Japonais, Trilogies de Mousselines
A5 Wagyu,
Mousselines Trilogy

Chocolat Noisette Saint Honoré, Mousse au Chocolat, Praliné Noisette, Coulis de Framboise et Citron
Chocolate Hazelnut St. Honoré,
Chocolate Mousse, Hazelnut Praline, Raspberry-Lemon Coulis

575

Executive Chef Alexandre Trancher

State Tax and Automatic 20% Gratuity will be applied to the check.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness

Menu subject to change without notice.