

New Year's Eve Celebration Menu

Monday, December 31, 2018

Amuse Bouche

Foie Gras Panna Cotta ^{gf nf ef}
ossetra caviar, "pop rocks"

First Course

Ahi Tartare and Uni ^{nf df ef}
scallion coulis, truffle powder, soy-chili essence
Taittinger, Brut, Champagne, France

Second Course

Big Island Abalone Consommé ^{nf df ef}
braised daikon, confetti vegetables
William Fevre 'Champs Royaux', Chablis, France

Third Course

Lobster Raviolo ^{nf}
fiddle fern, hamakua mushroom, lobster butter
Patz and Hall, Chardonnay, Sonoma Coast

Main Course

Sous Vide Prime Tenderloin of Beef ^{gf nf ef}
hearts of palm puree, winter vegetables, madeira jus
Trefethen Estate, Cabernet Sauvignon, Napa Valley

Dessert

Coconut Cheesecake ^{nf}
Strawberry 3 ways, graham shortbread, micromint
Château Gravas, Sauternes, France

Coffee or Fine Tea

195 per person plus tax and gratuity

45 additional for the wine pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*