



## NEW YEAR'S EVE MENU

### Welcome Drink

Glass of Louis Roederer Collection 241 Champagne

### Amuse Bouche

Oyster with crème fraîche & caviar

### Mushroom Consommé

Portobello mushroom confit | Black truffle | Cheddar cream

### Beet Salad

Colorful beets | Celery Sheet | Goat cheese mousse | Chef's Cretan cured pork

### Lobster Ravioli

Lobster Ravioli | Chowder sauce from the coast of Brittany | Celery pickles

### Duck

Duck fillet | Ragout fruits | Roasted apple stuffed with duck confit  
Gravy sauce from the carcasses

or

### Wagyu

Wagyu Rib eye | Potato confit | Black garlic | Jerusalem artichoke cream

### Dessert

Eight chocolate textures

