



**new years eve
pre-resolution menu**

smoked oysters rockefeller,
tsar nicoulai caviar, housemade oyster crackers

vanilla butter poached lobster
shaved fennel, blood oranges, mache,

sonoma artisan foie gras custard
crispy duck confit, foie gras powder, brioche sticks

kurabota pork belly "carbonara"
spaghetti squash, parmesan

0-48hr wagyu beef,
tartar, flank, short rib
cauliflower puree, brussels sprouts

blood orange shooter
blood orange sherbet, blanc de noir float

blood orange chocolate,
nutella soil, hazelnut crunch

**chef janine falvo
pastry chef kelly lovett**

\$75