



5-6 PM \$40 per person

AMUSE BOUCHE

Seared Albacore Tuna
Ponzu Gelée, Wakame, Micro Shiso

ONE

Winter Field Greens
Frisée, Mache, Charged Champagne Vinaigrette, Pine Nuts, Brie Powder, 18 Year
Balsamic Pipette, Grape Gelée

London Fog Duck
Vanilla Tangerine Scented Duck Breast, Spinach Pesto, Cherry Reduction

Lentil Soup
Brioche, Roasted Foie Gras, Table Side

TWO

Chillan Sea Bass
Baby Red Beets, Brussels Sprouts, Grilled Corn, Beet Crisp,
Popcorn Sauce

Wagyu Beef
Roasted Gold Potatoes, Braised Chicory, Huitlacoche Sauce

THREE

Tomato Sorbet
Olive Oil Powder And Toast, Micro Basil

Chocolate Mousse
Caramelized Bananas, Mascarpone Ice Cream, Graham Cracker Dust



6PM - Midnight 2010 (\$ 60.00 per person with champagne toast)

AMUSE BOUCHE

Seared Albacore Tuna
Ponzu Gelée, Wakame, Micro Shiso

ONE

Bacon Foamed Seared Scallop
Chanterelles, Corn, Apple Chips, Smoked Colorado Whiskey Gastric
London Fog Duck
Vanilla Tangerine Scented Duck Breast, Spinach Pesto, Cherry Reduction
Beef Carpaccio
Arugula, Pine Nuts, Shallots, Shaved Truffles, Fried Goat Cheese

TWO

Winter Field Greens
Frisée, Mache, Charged Champagne Vinaigrette, Pine Nuts, Brie Powder, 18 Year
Balsamic Pipette, Grape Gelée
Lentil Soup
Brioche, Roasted Foie Gras, Table Side

THREE

Chilean Sea Bass
Baby Red Beets, Brussels Sprouts, Grilled Corn, Beet Crisp,
Popcorn Sauce
Wagyu Beef
Roasted Gold Potatoes, Braised Chicory, Huitlacoche Sauce

FOUR

Tomato Sorbet
Olive Oil Powder And Toast, Micro Basil
Chocolate Mousse
Caramelized Bananas, Mascarpone Ice Cream, Graham Cracker Dust