



Christmas 2015

amuse

New Zealand **LANGOUSTINES**, Smoked Trout Roe,
Oyster Cream, Mint

first

HAMACHI, Pacific Sturgeon Caviar, Flash Pickled Cucumber,
Crème Fraîche Emulsion

second

TOOTHFISH, Alba White Truffle, Mussel Dashi Froth

third

My Version **OYSTER & PEARL**, Fresh Perigord Truffle, Caviar

fourth

ROASTED RACK OF LAMB, Mustard Crust,
Blackberry Bacon Jam, Lamb Jus

fifth

HUDSON VALLEY FOIE, Apple Purée, Apple Chutney,
Madagascar Vanilla, Apple Cider

sixth

A5 JAPANESE WAGYU, East Coast Oyster, Soy Butter,
Gremolata, Shaved Celery

seventh

NIABELL GRAPE SORBET, Citrus Meringue,
Granny Smith Apple

eighth

5 SPICE MICRO SPONGE CAKE, Pumpkin Ice Cream,
Quince, Cranberry

Austin Simmons
Executive Chef

Nguyet Nguyen
Pastry Chef

Derek Ryan
Sommelier