



RINGING IN 2023

*Five-course tasting menu, \$165 per guest
December 31st 6:00pm - 9:00pm*

FIRST COURSE

OCEAN STATE OYSTERS

Caviar, Meyer lemon, sunchoke

SECOND COURSE

SCALLOP CRUDO

Uni, citrus, radish

or

FOIE GRAS TERRINE

Cocoa, cider, hazelnut

THIRD COURSE

CHARCOAL-GRILLED LOBSTER

Carrot, ginger, Swiss chard

or

ACQUERELLO RISOTTO

Black truffle, foraged mushroom

MAIN COURSE

WAGYU RIBEYE

Celeriac confit, onion

or

SPANISH TURBOT

Truffle emulsion, kohlrabi, romanesco

DESSERT

MANJARI CHOCOLATE GANACHE

Vanilla-scented pear, grapefruit

or

CRANBERRY GÂTEAU

Almond cake, cranberry, pomegranate

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.

Last, but not least, please refrain from the use of mobile phones in the dining room.

