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New Year's Eve 2025

FIVE COURSE TASTING MENU

BGB King Salmon Sashimi
Eggplant, Artichoke, Balsamic Vinaigrette
Bernard Fouquet, Chenin Blanc, Vouvray, FRA

Seabream
Beurre Blanc, Snow Pea Shoots
Château de Fontenille, Sauvignon Blanc/Muscadelle, Bordeaux, FRA

Roasted Duck Breast
Truffle Sauce, Wild Mushrooms, Foie Gras, Leeks
Haut Blanville, Pinot Noir, Languedoc, FRA

Australian Wagyu
Shallot Sauce
or
New Zealand Venison
Juniper Red Wine Sauce
Maitake Tempura, Parsnip Puree, Stuffed Swiss Chard
Cuvée Laurent Combier, Syrah, Rhône Valley, FRA

Pavlova, Apple Bavarois, Chocolate Terrine Trio
Moscato d'Asti, Barbaresco, ITA

Chef Masayuki Tamaru

$140/guest
Wine Pairing $75/guest
Two Seatings: 6pm or 9:30pm
For Reservations please call : 647.296.2216