



NEW YEAR'S EVE MENU

AMUSE-BOUCHE

SCOTTISH SALMON GRAVLAX

OSCETRA CAVIAR

- To choose from -

30GR OSCETRA CAVIAR OVER CELERY SALPICON
MUSSELS CREAMY VICHYSOISE • WILD RICE CRACKER

GAMBERONI SHRIMPS TARTAR • OSCETRA CAVIAR
FOIE GRAS SHAVINGS • CAMPARI VINAIGRETTE

ALASKAN KING CRAB TACOS • OSCETRA CAVIAR
PICKLED RED ONION • HERBAL MOLE

BLACK & WHITE TRUFFLE

- To choose from -

HAWAIIAN FRESH HEART OF PALM SALAD • ALBA WHITE TRUFFLE
ENDIVE • HONSHIMEJI • HORSERADISH DRESSING

JUMBO SEA SCALLOPS • BLACK TRUFFLE AND PUMPKIN RAVIOLO
MUSSELS-AJÍ AMARILLO SAUCE

HAMACHI TIRADITO • BLACK TRUFFLE SHAVINGS
BURNT SWEET POTATO • CHOCLOS • CILANTRO AÏOLI

PLATS DE RESISTANCE

- To choose from -

BAKED CAULIFLOWER • ALBA WHITE TRUFFLE
BASMATI RICE • BURNT ONION • CURRY SAUCE

ROASTED TURBOT • CHARRED MAITAKE MUSHROOM
SUNCHOKES • BRUSSEL SPROUTS • BLACK TRUFFLE BROTH

WAGYU BEEF DENVER STEAK • CHESTNUT-CELERY PURÉE
RED CABBAGE WEDGE • ROYAL TRUMPET

DESSERTS

- To choose from -

POACHED PEAR PAVLOVA
HOT CHOCOLATE SAUCE • PEAR SORBET

FROZEN ORANGE SOUFFLÉ
MANDARINE IMPERIALE SORBET • MADELEINE

- Please note that the menu is subjected to modification upon arrival -

Betula
Aspen