

Canapes

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Arctic Char Sashimi

Celery Root, Radish and Golden Osetra Caviar

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Hamachi

Yuzu, Edamame and Citrus

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Wild Burgundy Snails

Cauliflower, Hedgehogs and Chicken Oysters

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Squab and Spiny Lobster Press

Puy Lentils, Artichoke and Colza Oil

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Hot Foie Gras

Quince, Endive and Fennel

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Cochon De Lait

Parsnip, Apple and Savoy Cabbage

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Wild Sturgeon

Sweet Potato, Salsify and Black Trumpets

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31 Day Dry Aged Beef Ribeye

Sunchoke, Butternut Squash and Brussel Leaves

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Robiola Gratin

Potato, Cipollini Onion and Argan Oil

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Honeycrisp Apple

Oat Financier, Chestnut and Perigord Truffle Ice cream

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Champagne Midnight Toast in Our Great Hall

\$300 per person inclusive of service charge

New Years Eve