

## *Wheatleigh's New Years Eve Celebration*

*Alba White Truffle Custard*

*Beaufort, Chanterelles and Baby Spinach*

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*"Iberico Ham de Bellota"*

*Piperade, Cipollini Onion and Red Sorrel*

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*Warm Kumamoto Oyster*

*Osetra Caviar, Espuma and Leeks*

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*Bluefin Tuna*

*Artichokes, Tagiasche Olive and Balsamico*

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*Hot Maine Lobster*

*Salsify, Cepes and Perigord Truffle*

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*Grilled Foie Gras and Squab Terrine*

*Quince, Black Radish and Frisee*

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*John Dory*

*Butternut Squash, Black Trumpets and Swiss Chard*

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*Dry Aged Ribeye of Beef*

*Sunchokes, Haricot Vert and Perigord Truffle*

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*Petit Basque*

*Dried Fruits, Walnuts and Cumin Honey*

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*Araguani Ganache*

*Spruce, Citrus and Cocoa Nib*

*\$300.00 per person*

*In the European tradition, all prices are inclusive of service charge.*

*Menu is subject to change.*