



*The*  
**DUTCH**

**NEW YEAR'S EVE**

— CELEBRATION MENU —

\$130

*Sommelier Pairing \$75*

ISLAND CREEK OYSTERS, CAVIAR & BUBBLE, CUCUMBER  
AMERICAN BURRATA, ORGANIC KOGINUT SQUASH, NUTELLA TOAST  
CITRUS SALAD, AVOCADO, BADGER FLAME BEET, PUMPKIN SEED  
ALBACORE TUNA, MEYER LEMON, WHITE SOY, GREEN OLIVE

WAGYU STEAK TARTARE, CAPERS, BEARNAISE AIOLI

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SPINACH GNOCCHI, DUCK RAGU, NARDELLO PEPPER

PUMPKIN AGNOLOTTI, GRAPE, PARMESAN, SAGE

LOBSTER FRIED RICE, "XO" OCTOPUS, SHISHITO PEPPER, HERBS

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BLACK SEA BASS, CRISPY RICE, MISO, NAMEKO MUSHROOM

HALIBUT, YUZU BEURRE BLANC, GARDEN VEGETABLES

DRY AGED DUCK, JERUSALEM ARTICHOKE, PERSIMMON, PURPLE BARLEY

RACK OF LAMB, JERK SAUCE, ROTI FLATBREAD, PIKLIZ

TRUFFLE BURGER, GRASS-FED BEEF, CHEDDAR, BURGUNDY ONION, FRIES

PRIME RIB, MASHED POTATO, HORSERADISH, COGNAC-PEPPERCORN SAUCE

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WARM CHOCOLATE TART, PEANUT CRUNCH, COCOA NIB

APPLE PIE, OAT RYE CRUMBLE, CARAMEL APPLE SAUCE

BEIGNETS, PEAR TOFFEE SAUCE, EARL GREY

WINTER CITRUS, OLIVE OIL POUND CAKE, GRAPEFRUIT FROZEN YOGURT

Happy New Year! - AC, Luke & Josh