



HAPPY NEW YEAR!

1st Course

Dim Sum for the Table

Spring Rolls, Bao Buns, Prawn Toast, Szechuan Cucumbers,
Wagyu Shen Jiang Bao, Keluga Green Tea Blini

2nd Course

Hamachi Sashimi

Korean Chilies, Sesame, Asian Pear, Cucumber Kim Chi

3rd Course

Lobster Dumpling Soup

French Black Truffle, Napa Cabbage, Watercress

4th Course

Day Boat Scallop

Roasted Squash, 10 Spice Pumpkin Seeds, Sesame, Ginger

5th Course

Char Siu Colorado Lamb Chop

Swiss Chard, Chanterelles, Melted Chilies, Hoisin Lamb Jus

6th Course

Prime New York Sirloin

Wok Charred Root Vegetables, Spiced Steak Sauce

7th Course

Citrus Tart

Yuzu Curd, Grapefruit, Lemongrass, Black Sesame Ice Cream

\$175 Per person *(does not include beverages, tax or gratuity)*

**If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering*

**Peanut Oil Is Used In The Preparation Of Our Dishes*

**Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness, Especially In Cases Of Certain Medical Conditions*

John Lechleidner / Chef de Cuisine