

Happy New Year

Tuesday, December 31 | 4:00 – 10:00 pm

Appetizers

Ahi Carpaccio

Avocado Wasabi Aioli, Apple Cilantro Soy Glaze & Pickled Sweet Shallots 22

Filet Medallion

With Poached Quail Egg and Bordelaise on Toasted Brioche 24

Soup & Salad

Butternut Squash Bisque

Creme Fraiche, Croutons, Micro Greens 16

Roasted Beet Salad

Petite Greens, Blood Orange, Blue Veined Cheese, Candied Pecans with Honey Citrus Vinaigrette 18

Main Entree

Alaskan Halibut

Wild Mushrooms, Squash Ribbon, Sweet Pepper & Tomato Jus 64

Suggested Wine Pairing - Charles Krug Sauvignon Blanc 16 glass

Sweet Hokkaido Scallops

Truffle Silky Cauliflower Puree, Vegetable Medley & Toasted Pistachio Crumbs 62

Suggested Wine Pairing - Buena Vista Chardonnay 18 glass

New Zealand Lamb Rack

Winter Root Vegetables, Whipped Sweet Potato with Lamb Jus 64

Suggested Wine Pairing - Belle Glos Pinot Noir 21 glass

A5 Wagyu

Truffle Potato Puree, Roasted Shallots

Trumpet Mushroom & Black Peppercorn Demi Glazed 110

Suggested Wine Pairing - Hess Estate "Allomi" Cabernet 24 glass

Dessert

Chocolate Flourless Heart or White Chocolate Mousse

Accompanied by Chocolate Macarons & Chocolate Covered Strawberries 18

Reservations Recommended - 626-854-2509

**Split plate charge \$8. 18% gratuity added to parties of 6 or more.*



Please advise our staff if a person in your party has a food allergy. Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.