
crudo

striped marlin yuzu togarashi chive fennel

15

oysters on the half

herring roe mignonette lemon horseradish 1/2 dozen

16

foie gras cremeaux

candied kumquat amarena cherries filo brulée galliano gelée

14

lamb tartare

arugula egg yolk rugbrød dijon olio verde aioli baguette

15

mâche

mango prosciutto concord vinaigrette

12

belgian endive ❖

honeycrisp danish blue hazelnut brown butter walnut oil

12

burrata & beets ❖

cilantro citrus olio verde red wine vinegar

14

❖ vegetarian

New Year's Eve - December 31, 2015
- menu available after 4 pm -

king crab legs

butter fondue marble potatoes peas & carrots

56

butter-poached lobster tail

fennel purée sea scallops spring onions

46

grilled quail

pomegranate walnuts sumac mint

fennel candied pumpkin labne

36

miso-marinated sea bass

wakame peas & carrots cilantro breakfast radish cucumber

38

land & sea

ribeye calotte lobster tail garden peas sorel

egg yolk cream sherry & foie gras sauce

52

wild mushroom crepe ❖

polenta black garlic cream sherry romano mascarpone

grilled asparagus chive & sorel fried egg

34

*Thank you for another wonderful year!
Skål! Cheers to the new one!*



crème brûlée

egg yolk cream sugar madagascar vanilla bean

8

tiramisu

bailey's anglaise chocolate strands

9

almond tea cake

crème anglaise sugared lingonberries & cranberries white chocolate

9

chocolate cremeaux

shortbread buttermilk caramel hot air candy

8

key lime panna cotta

coconut crust meringue raspberries

8

goat cheese cake

graham crumb fruit mugolio

9

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