

New Year's Eve Menu

*Seaweed Paratha with Shellfish butter and Espelette
Santa Barbara Uni, Coconut Rice Cake and Tomato Kootu
Osetra Caviar, Smoked Potato Raita, Meyer Lemon and Fennel
Papadum Waffle with Foie Gras Mousse
Kumamoto Oysters with Lemon Achaar, Chili and Ginger*



DUNGENESS CRAB

Kohlrabi, Curry, and Mustard Blossom



POACHED MAINE LOBSTER TAILS

Spiced Tomato Butter, Charred Romanesco, Basmati Puffs and Cilantro



TURBOT

Pumpkin, Brown Butter, Sage and Black Pepper



SNAKE RIVER FARM WAGYU BEEF

Porcini Crust, Parsley Root Mousse and Perigord Truffles

CHOCOLATE

Chestnut, Gold and Vanilla

NEW YEAR'S EVE MENU 275.00 | WINE PAIRING 135.00

*** WHITE TRUFFLE SUPPLEMENT | 90.00**

**EXECUTIVE CHEF SRIJITH GOPINATHAN
TAJ CAMPTON PLACE, SAN FRANCISCO 2017**