

Happy New Year

January 1st 2023

For The Table...

Selection of House Made Pastries

Pretzel, Bagel, Sesame Bagel, Apricot Scones, Blueberry Muffin, Banana Chocolate Muffin, Apple Turnover

To Start... (Choice of One)

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Oysters Rockefeller, Baby Spinach, Parmigiano-Reggiano

Roasted Baby Beets, Goat Cheese, Candied Pistachio, Citrus, Dill Oil

Maple Glazed Pork Belly, Rhubarb-Apple Compote, Chicharrón, Sesame-Orange Dressing

Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy (+\$8)

Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment (+\$118)

Entrées... (Choice of One)

Fried Chicken, Mochi Waffles, Compressed Watermelon, Honey

Maryland Blue Crab Cakes Benedict, Poached Eggs, Hollandaise

Pork Schnitzel, Pork Sausage Country Gravy, Fried Eggs, Buttermilk Biscuits

Brittany Seabass "En Croûte", Tomato and Fines Herbes, Beurre Blanc

Steak & Eggs, Roasted Marble Potatoes, Watercress Salad

USDA Prime New York Sirloin 170g

American Wagyu New York Sirloin 230g (+\$135)

American Wagyu Ribeye 280g (+\$140)

Hokkaido Snow New York Sirloin 130g (+\$205)

Sweets... (Choice of One)

Coco-hazelnut Blanc

Peanut Bar

Lemon Meringue Tart

\$125 per person

Free Flow Brunch Beverages... (By The Glass)

Champagne: Lanson – "Black Label", Brut, France NV

House Pour Sprints, Beer, Mineral Water, Juices, Tea, Coffee

White Wine: Domaine Laroche – "Les Chanoines" Chablis, France 2018

Red Wine: Wolfgang Puck – Cabernet Sauvignon, "Master Lot Reserve", California, USA 2018

\$88 per person