



OPÉNAIRE

NEW YEAR'S EVE

\$125 PER PERSON

FIRST COURSE

(CHOOSE ONE)

HAMACHI CRUDO, COCONUT, BASIL, CRISPY SHALLOTS, CILANTRO

SALMON TARTARE, LEMON OIL, PICKLES, YAM CHIPS

ROASTED BABY BEET, WINTER CITRUS, CHARRED AVOCADO, NORI

SECOND COURSE

(CHOOSE ONE)

WILD MUSHROOM SOUP, TRUFFLE ESPUMA

SHRIMP RAVIOLO, CHILE CRUNCH, CAVIAR BEURRE BLANC

STRIPED BASS, TAMARIND ESPUMA, SPICY EGGPLANT

THIRD COURSE

(CHOOSE ONE)

SUNCHOKE RISOTTO, CURRIED ALMOND CREAM, RAINBOW CARROTS

DRY AGED PORK CHOP, KIMCHI RICE, BRAISED DAIKON, GREMOLAT

DRY AGED NY STEAK, POTATO PAVE, CHARRED BROCCOLINI, AU POIVRE

DESSERTS

(FOR THE TABLE)

CHOCOLATE, PASSIONFRUIT, CHAMPAGNE

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 4% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES. THIS CHARGE MAY BE REMOVED UPON REQUEST.