



NEW YEAR'S FEATURE MENU

APPETIZER

Northern Divine Caviar Service

Onion and Citrus Pizzelle, Chive, Shallot, Egg, Crème
Fraiche Mousse

\$165 for 30g tin | \$85 for 12g tin

feature pairing: **Ployez-Jacquemart, Brut,
Champagne \$34 | 5 oz
\$165 | Bottle**

MAIN

Braised Beef Cheek with Apricot and Black Pepper \$45

Saffron Risotto

wine pairing: **Passato, Barbera d'Asti,
Piemonte \$24 | 5 oz
\$91 | Bottle**