



RELAIS &
CHATEAUX

New Years Eve 2023

AMUSE BOUCHE

YUZU HOMARE | AUNT DOTTIE OYSTER | GYOZA
Champagne Drappier, NV, Côte d'Or, France

FIRST

HAMACHI Regiis Ova Caviar | Hominy | Leche de Tigre
Sauvignon Blanc, Isabel Estate - Marlborough, New Zealand 2021

SECOND

WOOD FIRED LANGOSTINE Fruits De Mer | Crispy Polenta | Variation Of Sauces
Assyrtiko, Manousakis Winery 'Nostos' - Crete, Greece 2020

THIRD

HOUSE-MADE RIGATONI Carbonara | Wild Mushroom | Baby Arugula
Pinot Noir, Élevée Winery - Dundee Hills, Willamette Valley U.S.A. 2017

FOURTH

DOVER SOLE Pomme Dauphine | Baby Leeks | Château Chalon
Chardonnay, ZD - Carneros, California, U.S.A. 2021

FIFTH

SLOW COOKED PHEASANT Gnocchi | Root Vegetables | Chicory
Rosso di Montalcino, Pian Delle Vigne - Montalcino, Tuscany, Italy 2020

SIXTH

WAGYU BEEF RIBEYE Boniato | Yuzu Kosho | Herb Butter
Bordeaux Blend, Château Belgrave Grand Cru Classé - Haut-Medoc, Bordeaux, France 2014

PRE DESSERT

BLOOD ORANGE BAVARIAN Champagne Sorbet | Bergamot & Tarragon Curd | Olive Oil Cake

SEVENTH

OPALYS CHOCOLATE TART Roasted Pear Sorbet | Caramelized White Chocolate Espuma | Concord Grape Purée
Late Harvest Semillon/Sauvignon Blanc, Far Niente 'Dolce' - Oakville, Napa Valley, California, U.S.A. 2014

PETIT FOURS

Tasting Menu 295
Wine Pairings 225

Executive Chef | **Isaac Olivo**

Pastry Chef | **Whitney Stancil**

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server before placing an order of all allergies or dietary restrictions, as menu items may contain ingredients that are not listed.