



NEW YEAR'S EVE
A CELEBRATION OF TRUFFLES AND CHAMPAGNE

GOUGÈRE

aged comte, truffle fondue

HEN EGG CUSTARD

shaved porcini mushroom, truffle snow

PLANCHA LANGOUSTINE

truffle tapioca pearl, champagne sabayon

BLACK TRUFFLE AGNOLOTTI

bone broth, shaved truffle

INTERMEZZO

MANDARIN SORBET

AMERICAN WAGYU, ROSSINI STYLE

brown butter yukon gold potato purée,
chicken truffle torchon, beurre périgourdine

DESSERT

WINTER TRUFFLE

white truffle, hazelnut cream, kaffir lime

COCKTAIL PAIRING WITH KILIAN PARIS
MOONLIGHT IN HEAVEN

citrus liqueur, grapefruit, lemon, mango, coconut water

MIDNIGHT TOAST WITH VINTAGE CRISTAL

\$795+ per person