

new year's eve 2016

chef's canapés

hamachi

white balsamic, beets, toasted buckwheat, blood orange, basil

chestnut

Smoked bacon, white chocolate, black truffle, poached quince

beef

espresso potato purée, baby leeks, confit mushroom, balsamic

videri chocolate

chocolate cremeux, calamansi sorbet, matcha chiffon, cocoa

executive chef: steven devereaux greene

pastry chef: evan sheridan

sommelier: hai tran

