

New Year's Eve 2026

NAVIO

Porcini Tartelette

AMERICAN WHITE STURGEON CAVIAR

Smoked Potato | Chives | Santa Barbara Uni

PACIFIC OYSTER

Champagne Beurre Blanc | Cello Spinach | Béarnaise

CHITARRA

Butternut Squash | Parmigiano Reggiano | Salty Finger

PACIFIC BASS

Pernod | Dinosaur Kale | Chanterelles

MAIN LOBSTER

Américaine | Purple Shiso | Salsifies

MIYAZAKI A-5 WAGYU

Oloroso | White Truffle | Bone Marrow

CHAMPAGNE & OYSTER

Oyster Shell | Nitro Champagne Espuma | Citrus Crème & Caviar

NYE SPHERE

Chocolate Mousse | Espresso "Hot" Chocolate Granita | Hot Caramel Sauce Pour

MIGNARDISES

Full Table Participation Required

Chef's Tasting Menu 395

+ Wine Pairing 205

*Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame
Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.
A 20% Gratuity Will Be Added To All Checks. Prices Exclude 9.875 % Sales Tax.*