



— NYE TASTING MENU —

9-COURSES DESIGNED TO SHARE

GUACAMOLE

With corn tortillas

TRIO OF TACOS

With kiwicha pop and vanilla ice cream

TRIO OF CEVICHE

YELLOWTAIL TIRADITO

Truffle puree, pickled cucumber and truffle ponzu

BEEF TATAKI

Grilled rare beef, spring onion, truffle paste and ponzu

CHICKEN TERIYAKI

Chicken skewers marinated with teriyaki sauce

RIB EYE

Crispy shallots, chili, and salsa Criolla

BLACK COD

Marinated 48 hours in miso served with bok choy and ginger

CHEF'S DESSERT SELECTION

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill

