

**WICKED**  
BUTCHER

# WICKED BUTCHER

HAPPY NEW YEAR

NEW  
YEAR'S  
EVE

## AMUSE

**HAMACHI TARTARE** wasabi tabiko, green apple, citrus

## FIRST COURSE

**DRESSED EAST COAST OYSTERS** green apple, wasabi tobiko, cucumber, black tobiko

**STEAK TARTARE** beef tenderloin, green onion, truffles, horseradish crème, black tobiko, toasted brioche

**WHITE TRUFFLE CAESAR** white truffle oil, croutons, parmigiano reggiano

**LOBSTER BISQUE** Pernod, lobster, pâte feuilletée

**SALMON TARTARE** salmon, fresno chili, chive, avocado, wasabi tobiko, rice crisps

Ziata Sauvignon Blanc | Nicolas Feuillatte Brut Rose | Louis Jadot Macon Villages

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**GOLD OSSETRA +210** sturgeon caviar, egg, crème fraiche, blinis

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## SECOND COURSE

**DUCK À L'ORANGE** orange reduction, scented duck stock, parsnip purée, raw fennel salad

**GINGER MISO CHILEAN SEA BASS** basmati rice, cashew, green apple curry nage

**FILET MIGNON** 6oz, pommes purée, Brussels sprouts

**BERKSHIRE PORK CHOP** five onion mélange, apple compote

**SURF & TURF** 8oz filet, lobster tail half, pommes purée, demi glacé

**NEW YORK STRIP**  16oz pommes purée, asparagus

**GREEN CURRY SALMON** sea foam, bok choy, green curry, chili oil, forbidden rice

**DRY AGED RIBEYE** 12oz pommes purée, au poivre

**FRENCHED RACK OF LAMB**  herbed fregula sarda, olive and caper relish

Danjean-Berthoux 1er Cru | Aperture Cabernet | Grgich Hills Chardonnay

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**HOKKAIDO A5 WAGYU MP +MP** served per oz, 4oz minimum

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## THIRD COURSE

**MANGO LAVENDER CRÈME BRÛLÉE** fresh lavender, fig and golden raisin

**OLIVE OIL CAKE** strawberry compote, citrus mascarpone

**CHOCOLATE TART** almond-chocolate crust, chocolate ganache, peanut butter mousse, peanuts

**BANANA PUDDING** banane du Bresil custard, shortbread, strawberry compote, strawberry powder, whipped cream

Felsina Vin Santo | Fonseca 20yr Tawny Port

150 PER PERSON / 75 WINE PAIRING

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