



CHEF GABRIEL WOO'S

## New Years Eve Menu

### WELCOME DRINKS & CANAPÉS ON TERRACE

Champs-Élysées Cocktail.  
Veuve Clicquot Champagne  
Pigs in a Blanket. Gougère. Foie Gras Torchon

### CHARCUTERIE

Cowgirl Creamery Triple Creme. Midnight Moon.  
Salchichon Iberico. Saucisson Sec.  
Wildflower Honey. Cornichons. French Bread.

### PLATEAU DE FRUITS DE MER

Colossal Mexican Shrimp. Kumiai Oysters.  
Wild Caught Russian King Crab Legs.  
Diver Scallops.

### BRAISED OXTAIL TORTELLINI

Hand Made Pasta. Consommé.

### REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER

Blini. Classic Accoutrement. Icy Beluga Tipple.

### BEEF WELLINGTON

Truffled Potato Puree. Asparagus. Bordelaise.



### 9PM N.Y. TIME BALL DROP

Veuve Clicquot Champagne Toast.



### OPERA CAKE

Ganache. Mocha Buttercream. Almond Joconde.

### MIGNARDINES

Sea Salt Caramels. Pate de Fruits. Italian Pignoli Cookies.