



## NEW YEAR'S EVE 2020

95

**Bruno Davailon**  
*Resident Chef*

**King Crab & Butternut Squash Bisque**  
brioche croutons

**Hampachi Carpaccio**  
caviar cream, lemon confit

**Foie Gras & Artichoke Terrine**  
truffle condiment, grilled sourdough \*

**Oysters & Spinach Gratin**  
Champagne sabayon  
(add caviar 35)



**Lobster Agnolotti**  
lobster broth, turnips

**Wild Mushroom Risotto**  
fines herbes \*

**Grilled Tuna**  
yuzu béarnaise, potato Pont-Neuf \*

**Prime Beef Filet**  
albufera sauce, pomme fondant, shallot jam \*



**Chocolate Soufflé**  
vanilla ice cream

**Mulled Wine Poached Pear**  
pecan financier, chantilly

### ADDITIONS

**Perigord Black Truffle Shaving**  
on marked dishes \* 35

**Royal Seafood Tower**  
dozen oysters, 1/2 dozen shrimp, lobster tail, uni, kampachi ceviche 125

**Golden Ossetra Caviar**  
traditional accompaniments, crème fraîche, toast point 125

**Foie Gras & Artichoke Terrine**  
truffle condiment, grilled sourdough 32

**Truffle Stuffed Brie**  
walnut salad 24

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table.

\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.