



New Year's Eve Prix Fixe

\$85/guest

(add curated cocktail pairing for \$50/guest)

AMUSE-BOUCHE

Black Truffle Chicken Pâté
toasted baguette, micro herbs

Marinated Mushroom
chili–lime vinaigrette, cilantro

FIRST COURSE

Green Papaya Salad
lime, chili, mint, cilantro

Miso–Ginger Roasted Carrot Soup
sesame oil, scallion

Coconut–Ginger Roasted Sweet Potato
herb salad, citrus

MAIN COURSE

Koji New York Strip
black garlic brown butter, jasmine rice, greens

Coconut–Lime Poached Shrimp
charred bok choy, cilantro

Crispy Tofu
chili–lime vinaigrette, herbs

DESSERT

Crème Brûlée
caramelized sugar, vanilla

Chocolate Sesame Tart
toasted black sesame, whipped cream



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