

CARIBOU CLUB
New Year's Eve
2018

1st Course

BIGEYE TUNA & OSETRA CAVIAR

SEAWEED LAVASH, QUAIL EGG, MASAGO, YUZU, CRUNCHY MISO

FOIE GRAS TORCHON

RED PLUM JELLY, PIMENT DISPELLETTE, SESAME MELBA TOAST

HEARTS OF PALM SALAD

COMPRESSED CUCUMBER, SPICY CARROT, COCONUT CREAM, CRISPS & CRUNCHES

2nd Course

A5 JAPANESE WAGYU TATAKE

GINGER, SWEET SOY, CHARRED ONIONS, NORI CRACKERS, VITAL DASHI

MAINE LOBSTER "TUXEDO ROLL"

TEMPURA TAIL, CREAMY ROE, WHITE ASPARAGUS, BLACK TRUFFLE

PORCINI HOT & SOUR SOUP

BAMBOO SHOOTS, BURDOCK, HERBS, POACHED FARM EGG

3rd Course

DRY AGED SAKURA PORK BELLY

LOTUS BUN, MISO EGGPLANT, PICKLED WATERMELON RADISH, SWEET RED CHILI

SEARED NOVA SCOTIA DIVER SCALLOP

JONAH CRAB & SWEET CORN CONGEE, CRISPY TURNIP, AND BUTTER

LIPSTICK CHILE RELLENO

CONFIT POTATO, DELICATA SQUASH, FARMER'S CHEESE, PIPIAN

4th Course

YUZU CRUSTED BLACK COD

GAI LAN, RICE NOODLES STIR-FRY EN PAPILLOTE, SMOKED SOY BUTTER

WHITE TRUFFLE RISOTTO

ACQUERELLO RICE, ARTICHOKE HEARTS, SHAVED ALBA TRUFFLE

GUN POWDER SEARED BISON STRIPLOIN

WILD MUSHROOMS, PATTY PAN, SMOKED POTATO, BOURBON GLACE, SHALLOT BUTTER

Dessert

CROQUEMBOUCHE

VANILLA PÂTE À CHOUX, MILK CHOCOLATE DIPLOMAT CREAM AND SPICED CARAMEL

BLACK TRUFFLE TIRAMISU

LIMONCELLO LADYFINGERS, MASCARPONE, AND FRESH BLACK TRUFFLE CREAM.

GOLDEN SUNFLOWER TART

ALMOND SABLÉ, PASSIONFRUIT CREMOUX, FRESH PERSIMMONS, CHAMPAGNE MACARON AND KUMQUAT SORBET