



**AMERICAN FISH**  
BY MICHAEL MINA

NEW YEAR'S EVE

**YELLOWTAIL SASHIMI**

GREEN APPLE, OSETRA CAVIAR,  
SHAVED BLACK TRUFFLE

*Chartogne-Taillet Cuvée Michael Mina, Champagne, France NV*

**CHILLED STONE CRAB**

AVOCADO, PAPAYA, HEART OF PALM

*Leitz Riesling 'Dragonstone', Rheingau, Germany 2009*

**OYSTER CHOWDER & CAVIAR**

SALSIFY, BUTTERMILK BISCUIT

*Henri Perrusset Mâcon-Villages, Burgundy, France 2007*

**OCEAN WATER-POACHED LOBSTER**

SHIITAKE MUSHROOMS, COUS COUS  
LEMONGRASS BROTH

*Livio Felluga Friuliano, Colli Orientali Del Friuli, Italy 2008*

**SEA SALT-BAKED BRANZINO & BLUE SHRIMP**

CIPPOLINI ONION, BLACK OLIVE  
CHICKPEA FRITTER

*Au Bon Climat Pinot Noir, Santa Barbara County, California 2008*

**WOOD-GRILLED AMERICAN WAGYU RIBEYE**

PERIGORD BLACK TRUFFLE  
SEARED HUDSON VALLEY FOIE GRAS  
PINOT NOIR REDUCTION

*Shafer Merlot, Napa Valley, California 2007*

**VALRHONA CHOCOLATE CUSTARD**

RED VELVET CAKE, PECANS, COCOA NIB ICE CREAM  
&

**BANANA FRITTERS**

BANANA MOUSSE, WALNUTS, RUM ICE CREAM

*La Spinetta Moscato D'asti 'Bricco Quaglia', Piedmont, Italy 2009*

195 PER PERSON

75 WINE PAIRING

AVAILABLE FROM 8-10:30PM

PLEASE CALL 702.590.8610 FOR RESERVATIONS