

## **Spago NYE First Seating 250+++**

### **Amuse Bouche (Tuna Cones)**

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#### **"Kaya Toast"**

Seared Foie Gras, Pandan-Coconut Jam,  
Toasted Brioche, Slow Cooked Egg Yolk,  
Foie Gras-Espresso Mousse

#### **Weiser Farm's Baby Beet Salad**

Toasted Hazelnuts, Watercress, Citrus,  
Goat Cheese, Aged Balsamic

#### **"Chirashi Sushi "**

Big Eye Tuna, Uni, Hamachi, Ebi Shrimp,  
Tosa Soy & Yuzu Gelée, Grated Wasabi Root

#### **Burrata & Marinated Brussels Sprouts**

Prosciutto Di Parma, Wild Rocket, Toasted Almonds,  
Grain Mustard-Herb Vinaigrette

#### **Shigoku Oysters on the Half Shell**

Half Dozen Oysters, Kalamansi Citrus Ponzu

#### **Roasted Italian Chestnut Agnolotti**

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

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#### **Pan Roasted French Turbot**

Matsutake Mushrooms, Sea Beans,  
Aonori-Herb Puree, Matsutake-Yuzu Emulsion

#### **Pan Seared Red Snapper "Laksa"**

Vietnamese Coriander, Rice Noodles,  
Thai Basil, Calamansi, Curried Coconut Broth

#### **"Angry" Live Maine Lobster +15**

Facing Heaven Chilies, Crispy Garlic,  
Scallions, Black Bean

#### **Slow Roasted Maple Leaf Farms Duck Breast**

Rosemary-Apple Puree, Trumpet Mushrooms,  
Butternut Squash, Chestnuts, Natural Jus with Thyme

#### **Holland Milk-Fed Veal Chop**

Roasted Cauliflower, Sun Dried Tomatoes,  
Bagna Cauda, Caramelized Black Garlic, Natural Jus

#### **Snake River Farms Kobe Beef +15**

N.Y. Sirloin with Potato-Bacon Terrine & Bordelaise Sauce,

### **..Desserts..**

#### **Salted Caramel Soufflé**

Farmer's Market Fuji Apple Sorbet

#### **Chocolate Mille - Feuille**

Passion Fruit Cream, Dulcey Ganache,  
Chocolate Leaves, Passion Fruit Straciatella Gelato

HAPPY NEW YEAR FROM OUR CULINARY TEAM :

Chefs Josh, Greg, Bao, Ai Li, Dwayne, Lisa, Ammie, Nel and Julius