Consommé of Winter Black Truffle
Slow-Braised Monkfish Liver with Fresh Wasabi
Wild Caught Chutoro Tuna Carpaccio with Bitter Salad
Marinated Botan Shrimp with Sea Urchin and Osietra Caviar
Shabu Shabu of Kue with Yellow Endives and Ponzu Sauce
Roasted Scampi with Vanilla
Cold Capellini Pasta with Alba White Truffle and Osietra Caviar
Steamed Alaskan King Crab with Lemon Scented Extra Virgin Olive Oil
Pan-Seared Korean Abalone with Sea Urchin, Eggplant and Aonori Dashi Sauce
Roasted Larnaudie Duck Breast with Parsnip Purée and Oca Peru
Japanese Ohmi Wagyu Beef Roll with Fresh Wasabi and Citrus Soy
Toshikoshi Soba
Somen with Myoga and Junsai
Cold Tomato Pasta
Marinated Snapper with Japanese Style Porridge
Consommé with Snapper

La France Pear with White Rum Jelly,
Yuzu Granita and Fromage Blanc Sorbet

Dark Rum Mousse with Pineapple, Coconut Foam
and Spiced Ice Cream

Petit Four