

NEW YEARS EVE

AT THE CLOUD

CANAPÉS

Blini with Crème Fraîche + Caviar

Smoked Salmon Roll

Chorizo Croquettes

Champagne Esterlin Cléo Blanc de Blancs

FIRST

Melon + Burrata

watermelon, honeydew + cantaloupe, burrata, crispy prosciutto, balsamic glaze

Champagne Esterlin Cléo Blanc de Blancs

SECOND

Scallop on the Shell

seared scallop, sunchoke purée, peas, salmon roe, crispy pancetta, creamy champagne sauce

Louis Jadot Pouilly Fuisse, Burgundy, France

THIRD

Sakura Pork Belly

braised endive, pickled beetroot, roasted butternut squash purée, vermouth jus

Center of Effort Pinot Noir, Edna, California, USA

FOURTH

Giant Pappardelle

house-made pasta, wild mushrooms, ricotta, thyme, lemon +
burnt butter sauce, freshly shaved black truffle

Cordero Di Montezemolo Barolo Monfalletto, Piedmont, Italy

FIFTH

A5 Wagyu Beef Tenderloin

Potato gratin, beetroot purée, asparagus, black garlic aioli, peppercorn sauce

Schichel Bordeaux, France

DESSERT

Salted Chocolate Dome

Dark chocolate, white chocolate, fresh berries

Fonseca Porto, Durro Valley, Portugal

CHEESE

Chef's Selection Cheese Plate
with artisanal crackers + berries

Terra Rouge Dessert Wine