

# Ellē

## *New Year's Eve Menu*

### **AMUSE**

FRIED CHICKEN SKIN & CAVIAR  
kaluga caviar, bbq chicken skin, ranch

VEGETARIAN VERSION TBA

### **1ST COURSE**

CAROLINA GOLD RICE GRITS  
miso grilled wild mushroom, black truffle

### **2ND COURSE**

UNI LOADED POTATO SKINS  
raclette, crème fraîche, garlic chives, chilies

KIMCHI LOADED POTATO SKINS (Vegetarian Option)  
raclette, crème fraîche, garlic chives, chilies

### **3RD COURSE**

LOBSTER RAVIOLI  
scallop mousse, parsnip, sauce américaine, brined celery

CELERY ROOT RAVIOLI (Vegetarian Option)  
sunchoke mousse, parsnip, sauce américaine, brined celery

### **4TH COURSE**

AMAZAKE AGED RIBEYE  
kyoto carrots, black truffle, blackened shallots

TEMPEH STEAK (Vegetarian Option)  
kyoto carrots, black truffle, blackened shallots

### **5TH COURSE**

DESSERT TBA