



\$425 per person

*Beluga Lentil Caviar*

pine nut mylk, crème fraîche, koji  
N/V Bruno Paillard Brut | Reims, France

*Beet Tartare*

yuzu, shiso, kohlrabi, carrot bottarga  
2019 Domaine Bulliat Fleurie les Moriens | Burgundy, France

*Brassica*

cauliflower, alba truffle, parsnip, tarragon  
sunchoke soubise  
2020 Grosset Alea Riesling | Clare Valley, Australia

*Porcini Mushroom and Cashew Terrine*

verjus, quince, lemon thyme  
2016 Château Petit Guiraud | Sauternes, France

*Aubergine*

tahini, urfa chili, red currant, mint, forbidden black rice  
2018 Arthur Barolet Meursault | Burgundy, France

*Smoked Salsify Ravioli*

burgundy truffle, onion consommé, chive, pine mushroom  
2006 Terrasole Brunello di Montalcino Riserva | Tuscany, Italy

*Manjari Delice*

almond crémeux, satsuma mandarin, pistachio nougatine, violet  
Feudi Montoni Passito Bianco | Sicily, Italy

*Burnt "Cheese" Cake*

persimmon, preserved pear  
1927 Alvear Solera Pedro Ximénez | Montilla-Moriles, Spain



*The 1888 Chop House team wishes you a,*

*Happy New Year!*