



\$425 per person

Northern Divine Caviar

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

A5 Wagyu Beef Tartare

kusshi oyster, yuzu, kohlrabi, cured egg yolk
2019 Domaine Bulliat Fleurie les Moriers | Burgundy, France

Alaskan King Crab

alba truffle, buttermilk, tarragon, parsnip
2020 Grosset Alea Riesling | Clare Valley, Australia

Foie Gras Terrine

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

Diver Scallop Raviolo

dashi, smoked trout roe, broccoli rabe
2018 Arthur Barolet Meursault | Burgundy, France

CHOICE OF,

Dry Aged Benchmark Filet Mignon

sunchoke aligot, winter leek, pine mushroom
bone marrow, truffle bordelaise
2006 Terrasole Brunello di Montalcino Riserva | Tuscany, Italy

Hay Smoked Alberta Pheasant

hen of the woods, salsify, green apple
roasted chestnuts, burgundy truffle
2006 Terrasole Brunello di Montalcino Riserva | Tuscany, Italy

Nambuco Delice

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

1888 Cheese Cart

bois de grandmont, rassembleu,
alfred le fermier, persimmon, honeycomb
1927 Alvear Solera Pedro Ximénez | Montilla-Moriles, Spain



The 1888 Chop House team wishes you a,

Happy New Year!