



**NEW YEAR'S EVE AT CASTLE HILL  
LE REVEILLON À LA ROBUCHON  
A CULINARY TRIBUTE TO JOEL ROBUCHON (1945-2018)**

**FOUR COURSE TASTING MENU**

*First seating reservations 5:45pm - 6:45pm, \$145 per person*

*Second seating reservations 7:45pm - 9:45pm, \$195 per person  
Includes champagne toast and dancing at midnight*

**LES CANAPÉS DE L'ATELIER**

**IBERICO HAM WITH TOMATO TOAST  
CRISPY SHRIMP FRITTER WITH BASIL  
OYSTERS POACHED IN SALTED BUTTER**

**FIRST COURSE**

**AVOCADO AND SEA TROUT "CANNELLONI"**  
*Caviar, yuzu*

*OR*

**SOFT POACHED EGG**  
*Spinach purée, Comté*

**SECOND COURSE**

**FOIE GRAS TORCHON**  
*Artichoke, Parmigiano, toast*

*OR*

**MUSHROOM TAGLIOLINI**  
*Brown butter  
White Alba truffles 30. supplement*

**ENTRÉE**

**SEARED GEORGES BANK SCALLOPS**  
*Green curry, leeks*

*OR*

**SEARED WAGYU BEEF**  
*Bone marrow pudding, spinach*

*OR*

**FRIED & CREAMED ARTICHOKEs**  
*Turmeric-chickpea cappuccino*

**DESSERT**

**"MACINTOSH APPLE"**  
*Walnut, caramel, cinnamon*

*\*Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience,  
and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.  
Last, but not least, please refrain from the use of mobile phones in the dining room.*

