

Zero Restaurant + Bar
New Years 2018

*Chef Vinson Petrillo will be offering a decadent
6-course tasting menu with elevated pairings for \$250 per person.
Reservations are available via [Open Table](#).*

Snacks

Country Ham “Croquette “

Winter Truffle + Warm Parmesan Tart

Kushi Oyster, Green Apple, Yuzu Koshu

“Foieffle”

Caviar Service

Caviar Russe Malossol Sturgeon Caviar, Burnt Wheat Crepe, Traditional
Accompaniments

Parmesan “Explosion”

Uni, Chive, Perigord Truffle

Grilled and Glazed Spanish Turbot

Ambrose Farms Turnips, Yuzu, Roasted Lobster Emulsion

30 Day Dry-Aged Creekstone Farms Ribeye

Celery Root, Fermented Garlic , Carbonized Seaweed, “A-2” Sauce

Desserts

Winter Citrus Nitro Granita, Young Coconut

&

70% Chocolate, Miso Caramel Tart