

D I P L O M A T

# prime

HAPPY NEW YEAR!

## amuse ❁

### OSSETRA CAVIAR

tater tots, whipped crème fraîche, ranch aioli

## first ❁

*choose one*

### HEIRLOOM TOMATOES

local watercress, pistachio, homemade goat cheese,  
smoked olive oil, aged sherry

### OYSTERS ADINAGUEV

guanciaie, creamed spinach, ají limo,  
black truffle, parmesan

## second ❁

*choose one*

### SHELLFISH CEVICHE

alaskan king crab, maine lobster, mussels,  
red prawns, diver scallops, leche de tigre

### CAPELLINI

hokkaido sea urchin, salmon roe, beurre monté,  
korean chili, shiso, meyer lemon

## main ❁

*choose one*

### WAGYU FILET MIGNON

alaskan king crab “oscar”

### LAND & SEA

dry aged ny strip, maine lobster, local carrots,  
smoked tomato béarnaise

### BLACK BASS

spicy tomato broth, calamari, mussels,  
crispy rice cake, salsa criolla

### HERITAGE CHICKEN

black truffle stuffed breast, crispy leg, braised kohlrabi

## sweet ❁

*choose one*

### DARK CHOCOLATE SEMIFREDDO

tahitian vanilla meringue, orange confit, almond cake

### SICILIAN PISTACHIO LAYER CAKE

white chocolate ice cream, morello cherries

..... Chef Nicolay Adinaguev .....