

NEW YEAR 2023 AT

# WABO

BRASSERIE

## NEW YEAR'S EVE SUPPER

FIRST SERVING

### SWEDISH "SKAGEN" WITH CRAYFISH

*Brioche toast, truffle mayonnaise, horseradish*

vegetarian

*Hasselback potatoes with crème fraîche, pickled shallots, and lemon caviar*

SECOND SERVING

### CHESTNUT SOUP "JOËL ROBUCHON"

*Pan-seared foie gras, hot-smoked bacon*

vegetarian

*Chestnut soup with winter vegetables, celery, cream, and fried Jerusalem artichoke*

THIRD SERVING

### BEEF WELLINGTON

*Butter-baked cauliflower "à la Polonaise" with roasted hazelnuts, brown butter, grated egg yolk, parsley cream, and truffle white wine sauce.*

vegetarian

*Butter-baked cauliflower "à la Polonaise" with roasted hazelnuts, brown butter, grated egg yolk, parsley cream, and truffle white wine sauce*

FOURTH SERVING

### FRENCH PROFITEROLES

*Diplomat cream, candied orange cream, chocolate*

FIRST  
SITTING  
750

SECOND  
SITTING  
895

## WINE PACKAGE

495

### CHAMPAGNE BRUT RESERVE

NICOLAS FEUILLATTE

*Champagne, France*

### 2012 BIN 311 CHARDONNAY

PENFOLDS ESTATE

*Tumbarumba, Australia*

### 2017 CHATEAUNEUF-DU-PAPE

CHATEAU MONT REDON

*Grenache, Cinsault, Syrah, Mourvedre, Rhone, France*

AFTER-DINNER DRINK (NOT INCLUDED IN THE WINE PACKAGE)

### ESPRESSO MARTINI

*Vodka, coffee liqueur, espresso*

156

