

New Year's Eve at Esther

\$130

Flute of Perrier Jouet 'Grand Brut' Champagne

Puff bread, taramasalata, lemon zest, chives, Lot Eight olive oil

Baked saganaki, Greek kefalograviera cheese, honey, chilli

Bucatini, Amatriaciana, guanciale, pomodoro, parmesan

Curious Croppers heirloom tomato salad, watermelon, pistachio pesto

Line caught snapper, crab bisque

Aged grass-fed rib eye off the bone, Café de Paris butter

Petite salad, bitter leaves, hummus

Duck fat roast potatoes, rosemary, rock salt

Chocolate torta caprese, Chantilly crème



*All dishes are subject to seasonal availability and the whim of Sean