

OCEAN7

RESTAURANT

New Year's Eve Menu

Thursday, December 31st 2026

Amuse Bouche

Beet Tartlette

Citrus Crème Fraiche, Sturgeon Caviar

First Course

Yellowtail Kona Kampachi Crudo

Radishes, Cucumbers, Chilled Tomato Dashi

or

Roasted Mushroom & Truffle Soup

Parmesan Shortbread Crumble, Chive Crème Fraiche, Pickled Wild Mushrooms

or

Baby Kale Salad

Black Current Pearls, Pears, Almonds, Quinoa, Maple & Black Truffle Vinaigrette

Intermezzo

Lemon & Basil Sorbet

Second Course

Coffee & Peppercorn Rubbed Beef Tenderloin

Foie Gras & Bison Croquette, Spinach, Poached Carrots, Dalgona Jus

or

Hickory Smoked & Plum Glazed Kuri Squash

Winter Truffles, Farro, Almonds, Foraged & Farmed Mushrooms

or

Miso Glazed Sablefish

Pumpkin Romesco, Crispy Humboldt Squid, Fingerling Potatoes

Third Course

Opera Cake

Espresso Cream & Ganache, Griotte Cherries

or

Vanilla Poached Pears

Coconut Tapioca Pudding, Almonds, Red Wine Reduction

Executive Chef Danai Hongwanishkul

\$130 per person - Additional beverages, taxes & gratuities not included