

U M I
BY VIKRAM GARG

NYE Prix Fixe Menu

Wednesday, December 31st, 2025

Menu 250 | Wine Pairing 125

IMPERIAL OSSETRA CAVIAR

Carrot Ginger Crèmeux, Lemon Balm

*Henri Billiot Grand Cru Brut Rosé,
Champagne, France NV*

FOIE GRAS

Granny Smith Apple, Calvados Gelée, Garam Masala Brioche

*Saracco, Moscato d'Asti,
Piedmont, Italy 2024*

WINTER MUSHROOM CAPPUCCINO

Mushroom Pâté, Fig Crostini

*Champagne J. Lassalle, Coteaux Champenois Rouge "Chigny Les Roses,"
Champagne, France 2018*

LOBSTER

Cauliflower Mousseline, Yuzu Beurre Noir Emulsion

*La Chablisienne, Chablis "Le Finage,"
Burgundy, France 2023*

DUCK LEG CONFIT

Braised Red Cabbage, Sauce Grand Veneur

*Agricola Punica, Barrua Isola dei Nuraghi IGT,
Sardinia, Italy 2019*

OR

VEAL OSSO BUCO

Blue Corn and Cheese Polenta, Orange Truffle Jus

*Agricola Punica, Barrua Isola dei Nuraghi IGT,
Sardinia, Italy 2019*

SAFFRON POACHED PEARS

Bay Leaf Anglaise, Meringue

*Domaine La Tour Vieille, Banyuls Blanc Doux,
France 2024*

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.