



UMI

BY VIKRAM GARG

NYE Prix Fixe Menu

Wednesday, December 31st, 2025

Menu 250 | Wine Pairing 125

IMPERIAL OSSETRA CAVIAR

Carrot Ginger Crèmeux, Lemon Balm

*Champagne Lallier, "Réflexion RO21," Brut,
Aÿ - France*

FOIE GRAS

Pineapple Carpaccio, Garam Masala Toast

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

WINTER MUSHROOM CAPPUCCINO

Fig Crostini

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

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

PRIME BEEF SHORT RIB

Kabocha, Caramelized Onion, Red Wine Mustard Jus

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

SAFFRON POACHED PEARS

Bay Leaf Anglaise, Meringue

*Chateau Lafaurie-Peyraguey, Sauternes, Bordeaux,
France, 2021*

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