

# NEW YEAR'S EVE

SUNDAY, DECEMBER 31<sup>ST</sup>

*amuse bouche*

## BACON WRAPPED DATE

FONTINA, SPICY HONEY

*first*

## LOBSTER & CAVIAR BISCUIT

WILD LOBSTER, STERLING CAVIAR, CHIVE CRÈME FRAÎCHE. PARSNIP

*second*

*choice of*

## MEATBALLS & HERB DUMPLINGS

PORK BRODO, ROASTED CHICORY

*or*

## BRANZINO CARPACCIO

BLOOD ORANGE, FENNEL, BASIL INFUSED OIL, ROASTED CHILI & GARLIC GEL

*third*

*choice of*

## BLACK TRUFFLE RISOTTO

PANCETTA, BROWN BUTTER, BUTTERNUT SQUASH, CHANTERELLE MUSHROOMS

*or*

## BEEF TENDERLOIN

DUCK FAT FRIED FINGERLING POTATOES, TOKYO TURNIPS,  
CARMELIZED ONION & ROOT VEGETABLE PUREE,  
PINE NUT GREMOLATA, CRANBERRY DEMI-GLACE

*dessert*

*choice of*

## RASPBERRY SORBETTO & ROSÉ FLOAT

PISTACHIO BISCOTTI

*or*

## CHOCOLATE TARTUFO

CHOCOLATE AND BLOOD ORANGE GELATO, WHITE CHOCOLATE

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EXECUTIVE CHEF **SCOTT VALDEZ**

\$100++ PER PERSON — WINE FLIGHT PAIRING \$PER PERSON

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

NO SUBSTITUTIONS OR MODIFICATIONS PLEASE. MENU SUBJECT TO CHANGE WITHOUT NOTICE