

New Year's Eve

Menu

\$159 per person

Appetizers

SMOKED DIVER SCALLOP
andouille crusted, smoked trout,
winter citrus reduction

CHARRED SPANISH OCTOPUS
smoked trout caviar, sweet piquillo sauce,
new potato confit

BISON CARPACCIO
arugula, caper, quail egg, maldon sea salt,
shaved parmesan, crostini

LITTLE GEM WEDGE SALAD
herb dressing, poached quail egg, pickled shallots,
crispy pancetta, shaved parmesan, tomato

Entrée

Choice of:

WILD CHILEAN SEA BASS
purple potato pure, curry cipollini onions soubise, micro watercress
add 4oz lobster tail \$25

LOBSTER TEMPURA
Okinawan sweet purple potato pure, shoyu, micro Asian salad
add 3 tempura shrimps \$15

GARDEN PLATE (VG)
roasted seasonal vegetables, cilantro rice,
pesto tofu broccoli, chimichurri, pepitas

6OZ PRIME FILET MIGNON
roasted baby vegetables, potato pave,
truffle parmesan black garlic butter,
matelote sauce Oscar style
add crab meat and bearnaise sauce \$15

POLLO CRIOLLO
Peruvian brick chicken, aji amarillo glaze,
roasted baby potato, chimichurri

NEW ZEALAND LAMB CHOPS
potato pave, Malbec wine reduction
add crab meat or grilled shrimp \$15

Dessert

Choice of:

SALTED CHOCOLATE TART
with golden dust, fresh chantilly, raspberry sauce

SORBET TRIO
raspberry, coconut, mango (VG)

STRAWBERRY MOUSSE PISTACHIO CAKE
chiffon cake, Matcha Ganache, fresh berries