

NEW YEAR'S EVE

12 • 31 • 2016

AMUSE-BOUCHE

Winter Inspired Vegetables

FIRST

PLEASE SELECT ONE

Roasted Baby Beet Salad Local Goat Cheese Mousse, Buttery Walnuts, Banyuls Vinaigrette

Ahi Tuna Hearts of Palm, Tomato Confit, Baby Beets, Horseradish, Arugula

Steak Tartare Crispy Parsnip, Horseradish, Cured Egg Yolk, Pickled Mustard Seeds, Milk Brioche Toast

Foie Gras & Ham Hock Terrine Speck, Pistachio, Chicory, Truffle Vinaigrette

SECOND

PLEASE SELECT ONE

Lobster Bisque Cognac Creme

Grilled Bacon Octopus Black Garlic Tahini Yogurt, Fingerling Potato, Pickled Onions, Purslane

Tortellini Short Rib, Pecorino Romano, Shiitake Mushrooms, Buttery Veal Jus

Brûlée Pork Belly & Sea Scallop Kohlrabi, Apples, Petite Radish, Black Truffle Sherry Gastrique

THIRD

PLEASE SELECT ONE

Halibut Escargot, Leeks, Chanterelle Mushrooms, Gnocchi, Caviar Fumet Blanc

Long Island Duck Baby Artichokes & Carrots, Celery Root, Medjool Date

7 oz Grass Fed Filet Mignon Potato Confit, Portobello, Burgundy Port Wine Shallot, Peppercorn Brandy Cream

10 oz Available +9

14 oz Dry Aged Delmonico Truffle Pomme Mousseline, Asparagus

16 oz Colorado Lamb Porterhouses Boulangère Potatoes, Baby Turnips Tarragon Jus

FOURTH

PLEASE SELECT ONE

Dark Chocolate Torte Buttery Bourbon Caramel, Persimmon, Sea Salt

Ginger Crème Brûlée Red Wine Berry Jam

Roasted Pineapple Candied Cashews, Coconut Pavlova

105 / PERSON Excluding Tax and Gratuity

Menu is Subject to Change Based on Availability

