

EXECUTIVE CHEF

Jordan Buendia



SOUS CHEF

Ievin Warner

NEW YEAR'S EVE

\$150 (Not including tax or gratuity). Please choose one from each of the following courses.

FIRST COURSE

(Choose One)

Duck Foie Gras

Mission Figs, Pistachio, Pain Perdu, Balsamic Gastrique

Lobster Tortellini

Apples, Radishes, Ricotta, Corn Velouté

Beef Tartare

Black Truffle, Pumpernickel Crisp, Pickled Mustard Seeds, Cured Egg Yolks

SECOND COURSE

(Choose One)

Marinated Vegetable Salad

Hearts of Palm, Heirloom Tomatoes, Bell Peppers, Avocado

Burrata Salad

Melons, Prosciutto, Heirloom Tomatoes, Pomegranate Reduction

Morel Mushroom Bisque

Crispy Leeks, Foraged Mushrooms

THIRD COURSE

(Choose One)

7 oz. Prime Filet

Root Vegetables, Parsnip Pureé, Tarragon Jus

Upgrade to Black Angus Cowboy 20 oz (+\$20)

Turbot & Lobster

White Asparagus, Chenterelle Mushrooms, Baby Heirloom Tomatoes, Vanilla Butter

Veal Chop

Wild Mushroom Risotto, Parmigiano Reggiano, Black Truffle

FOURTH COURSE

(Choose One)

Wine Poached Pear

Pistachio Crumble, Moody Bleu Moose, Port Reduction, Spun Sugar

Espresso Chocolate Pots de Creme

Amarena Cherries, Coconut Cream, Dark Chocolate