



Happy 2018

BREAD

House-Made Gruyère Popover

AMUSE-BOUCHE

Poached Malpeque Oysters – leek compote, champagne sabayon, Ossetra caviar

OR

Filet Mignon Carpaccio – Alba truffle emulsion, mâche, parmesan

STARTER

Hudson Valley Foie Gras – crabapple, onion fondue, toasted brioche, fig balsamic

OR

Diver Scallops – celeriac puree, saffron vinaigrette

OR

Heirloom Beets & Pistachio – candied pistachio, mâche, frisée, pistachio pesto, goat cheese stuffed pâté à choux

APPETIZER

Texas Farms Quail – stuffed with figs & prosciutto, fava bean puree, warm baby potatoes, bacon lardo, aged Bourbon glaze

OR

Lobster Agnolotti – shrimp ragout, zucchini, lemon, crustacean brodetto, French Périgord black truffles

INTERMEZZO

Blood Orange Sorbet – balsamic reduction, champagne, naked frozen grape

ENTRÉE

New York New York – 4oz dry aged Niman Ranch New York Strip, 4oz Snake River Farms Wagyu New York Strip, truffle mac & cheese, heirloom carrots

OR

Sous Vide Halibut – thyme, potato leek vellute, Chanterelle, salsify, Tuscan kale, Porcini dressing

OR

Vegetable Wellington – Hen of the Woods mushroom, roasted baby carrots, spinach, Béchamel, potato mousseline, grilled asparagus, roasted red pepper coulis

DESSERT

Cheese Board – Sottocenere al Tartufo, L'Edel de Cléron, SeaHive

OR

Red Wine Poached Pear En Croute – warm Ibarra chocolate allspice fondue, marshmallow whip, berries

FINALE

House-Made Milk Chocolate Truffle – goat cheese, caramel

\$150 per person

ADD THE FOLLOWING TO ANY COURSE:

- 3oz of pure bred Japanese Miyachiku Wagyu A5 New York Strip \$50
- 5 grams of French Périgord black truffles \$45

EXECUTIVE CHEF IVAN RUIZ | EXECUTIVE SOUS CHEF WAYNE CHRISTIAN

An automatic 20% gratuity will be added to parties of six or more. No coupons or discounts may be applied to the New Year's Eve menu.