

NEW YEAR'S EVE 2023

ASSORTED CANAPÉS

FIRST

TUNA-HIRAMASA-SALMON CRUDO

Snow Peas, Pistachio, Mint, Stracciatella, Kristal Caviar

SECOND

LOCAL DORADO

Controne Beans, Shellfish, Caribbean Bouillabaisse

or

VEAL AGNOLOTTI

Parmesan Fonduta, Shaved Black Truffles

THIRD

PRIME EYE OF RIB

Zucchini, Ricotta, Rosemary, Pine Nut Butter, Tomato-Olive Jus

or

LEMONGRASS POACHED LOBSTER

Light Fricassé Organic Carrot, Creamed Local Arugula

DESSERT

DARK CHOCOLATE MOUSSE

Filled with Mandarin Crème Brûlée, Mandarin Sorbet

SUNDAY, DECEMBER 31ST, 2023

FIRST SITTING: 5:30 PM

\$185 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Subject to availability.

1919

NEW YEAR'S EVE 2023 SUGGESTED WINE PAIRING

ASSORTED CANAPES

IZAR LEKU, HONDARRABI ZURI, PAIS VASCO, SPAIN 2017

FIRST

KRUG, BRUT GRANDE CUVÉE, CHAMPAGNE, FRANCE, NV

SECOND

ABADIA RETUERTA, BLANCO, LE DOMAINE, SARDON DE DUERO, SPAIN, 2020

OR

PIO CESARE, BAROLO, PIEMONTE, ITALY, 2019

THIRD

STONE STREET, CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2016

OR

LOUIS JADOT, MEURSAULT, BURGUNDY, FRANCE, 2019

DESSERT

FONSECA, 20 YEAR TAWNY PORT, DOURO VALLEY, PORTUGAL

SUGGESTED WINE PAIRING

\$144 PER PERSON

+ applicable taxes & gratuities

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