

NEW YEAR'S EVE 2023

ASSORTED CANAPÉS

Izar Leku, Hondarrabi Zuri, Pais Vasco, Spain 2017

FIRST

TUNA-HIRAMASA-SALMON CRUDO

*Snow Peas, Pistachio, Mint, Stracciatella, Kristal Caviar
Krug, Brut Grande Cuvée, Champagne, France, NV*

SECOND

LOCAL DORADO

*Controne Beans, Shellfish, Caribbean Bouillabaisse
Abadia Retuerta, Blanco, Le Domaine, Sardon De Duero, Spain, 2020*

THIRD

VEAL AGNOLOTTI

*Parmesan Fonduta, Shaved Black Truffles
Pio Cesare, Barolo, Piemonte, Italy, 2019*

FOURTH

PRIME EYE OF RIB

*Zucchini, Ricotta, Rosemary, Pine Nut Butter, Tomato-Olive Jus
Stone Street, Cabernet Sauvignon, Alexander Valley, CA, 2016*

or

LEMONGRASS POACHED LOBSTER

*Light Fricassé Organic Carrot, Creamed Local Arugula
Louis Jadot, Meursault, Burgundy, France, 2019*

DESSERT

DARK CHOCOLATE MOUSSE

*Filled with Mandarin Crème Brûlée, Mandarin Sorbet
Fonseca, 20 Year Tawny Port, Douro Valley, Portugal*

SUNDAY, DECEMBER 31ST, 2023

SECOND SITTING: 8:30 PM

FOOD & WINE PAIRING

\$399 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.

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