

2023
New Year's Eve
PRIX FIXE MENU

AMUSE

CHARRED SPANISH OCTOPUS LOLLIPOP
Tempura Fried Artichoke, Romesco, Chive Coulis, Smoked Tomato

FIRST COURSE

FOIE GRAS
Crystal Clear Rosemary Bread, Blood Orange Glaze, Black Garlic & Smoked Ramp Aioli,
Cured Egg Yolk, Winter Truffle, Cointreau Caviar Pearls

SECOND COURSE

FIG & PROSCIUTTO
Balsamic & Port Wine Braised Fig, Chorizo Infused Whipped Goat Cheese,
Radish, Arugula, Spanish Olive Oil, Candied Walnut

MAIN

16OZ BONE-IN, 40-DAY DRY AGED NY STRIP • \$125
Black Garlic Aioli, Paprika Crusted Fingerling Potato,
King Oyster Mushroom, Fried Leek, Cognac Butter

LOBSTER & PRAWN • \$110
Pappardelle, Sauce Newburg, Lemon Ricotta, Crispy Celery Leaf,
Sweet Basil Vinaigrette

DUCK BREAST • \$100
Maple Bourbon Demi-Glace, Golden Beet & Sweet Potato Croquette,
Butter Poached Romanesco, Confit Cipollini

EGGPLANT PARMIGIANA LASAGNA • \$85
Herb Ricotta, Roasted Patty Pan, Baby Zucchini,
Cauliflower Puree, Smoked Tomato Succo

DESSERT

LEMON SORBET
Opal Basil Whipped Cream, White Chocolate & Peach Gel, Cobbler Crumble