

# NYE TASTING MENU



## FIRST COURSE

#### MACHE GREENS WITH TRUFFLE VINAIGRETTE

panisse, buttered breadcrumbs, stravecchio parmesan

#### **PICKLED SHRIMP**

aguachile, citrus, shrimp chips

#### **DUCK "POT PIE" TURNOVER**

cider glazed apples, winter spice

#### STEAK TARTARE

smoked mussel aioli, chives, gaufrettes

### MAIN COURSE

#### LOBSTER DIABLO RAVIOLI

calabrian chiles broth, fennel soubise, mint

#### WAGYU BEEF DUO

roasted loin, braised cheeks, foie gras potato puree, bordelaise

#### **PORCHETTA**

mortadella stuffing, chestnut gravy, chile honey roasted carrots

#### **HALIBUT**

cold smoked collards, imperial buck cheddar grits, mushroom "bacon"

## DESSERT

#### KEY LIME CHEESECAKE

pink peppercorn, lime leaf marshmallow, burnt honey syrup

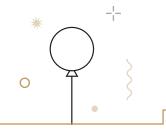
#### DARK CHOCOLATE TART

vanilla tahini, maldon salt, ice cream

#### **BUTTERSCOTCH BUDINO**

espresso amaretto whip, pistachio biscotti





3-COURSE DINNER - \$75 PER PERSON WISHING YOU A HAPPY NEW YEAR!