

2021

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!