

NEW YEAR'S EVE 2018

AMUSE

RED BEET AND GOAT CHEESE RAVIOLI | BROWNEED BUTTER | TOASTED PEPITAS

START

CHAR SUI PORK RIB | EGG FRIED RICE | STEAM BUN

OR

CEVICHE VERDE | SHRIMP | SCALLOP | WHITE FISH | AVOCADO MOUSSE
SALSA VERDE | CHILE DE ARBOL

SECOND

WILD MUSHROOM BISQUE | SMOKED BLEU CHEESE TOAST | BURNT SAGE

OR

BABY SPINACH SALAD | ST ANDRÉ BRIE | SHAVED ONION | PINE NUTS | WARM
BACON VINAIGRETTE

MAIN

6OZ PRIME TENDERLOIN OSCAR | LUMP CRAB | GRILLED ASPARAGUS
TRUFFLE SCALLOPED POTATOES | BROWN BUTTER BÉARNAISE

OR

PAN SEARED CHILEAN SEABASS | MARBLE POTATO CONFIT | CHARRED BROCCOLINI
GARLIC SOY BUTTER

OR

SLOW ROASTED VENISON TRI TIP | HERB WHIPPED POTATOES | ACORN SQUASH
PORT WINE-ROSEMARY REDUCTION

OR

WARM SPICED CAULIFLOWER | CASHEW CREAM | GOLDEN RAISIN
BLISTERED TOMATO | LENTILS | FEATHERSTONE GARDEN HERBS

SWEET

GIANDUJA CHOCOLATE MOUSSE | PASSION FRUIT FILLING
CHOCOLATE FLOURLESS CAKE | SALTED CARAMEL ICE CREAM

\$110 PER PERSON - NOT INCLUSIVE OF TAX AND GRATUITY

PLEASE ASK YOUR SERVER ABOUT ITEMS THAT MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.