

NEW YEAR'S EVE MENU

3 COURSES

\$95 PER PERSON

COMPLIMENTARY GLASS OF CHAMPAGNE

1ST COURSE

SOUP DU JOUR

LOBSTER CHOWDER, LUMP CRAB MEAT, MUSSELS, POTATOES

CRUDO

HAMACHI SASHIMI, AVOCADO, THAI CHILIES, YUZU- PONZU, POTATO CRUNCHIES

ROOTS & APPLE

HEIRLOOM BEET ROOTS, GALA APPLES, GOAT CHEESE, LEMON SHERRY VINAIGRETTE

2ND COURSE

BLACK BULL

BLACK ANGUS BEEF SHORT RIB, MUSHROOM MOUSSE, DUCK FAT CONFIT FINGERLING POTATOES, AU JUS

TAGINE

SLOW BRAISED COLORADO LAMB SHANK, COUSCOUS, HEIRLOOM CARROTS, MEYER LEMON MELANGE, AU JUS

CAULIFLOWER

SLOW ROASTED, WHITE BEAN HUMMUS, SAUCE VERTE, LEMON OLIVE OIL

LOBSTER

LOBSTER & SHRIMP RISOTTO, KABOCHA SQUASH, BRUSSELS, TRUFFLE OIL

DULCE

BURNT CREAM

BLOOD ORANGE CREME BRULEE, CRUNCHY CARAMEL

VOL-AU-VENT

CARAMELIZED APPLES, PALM SUGAR SEA SALT CARAMEL, HONEY LAVENDER