

New Year's Eve Celebration Dinner

Chef's Amuse Bouche

Appetizers

Celery Root Soup

Poached Farm Egg, Shaved Truffle,
Foraged Mushrooms

Beet Tartare

Lime, Crème Fraiche, Mizuna, Radish

Ahi Tuna Crudo

Blood Orange, TX EVOO, Sels Gris,
Horseradish, White Ostrea Caviar

Roasted Sea Scallops

Charred Cauliflower, Brown Butter Emulsion,
Smoked Steelhead Roe

Seared Foie Gras

Huckleberry Clafoutis, Baby Turnips, Borage

Stuffed Bobwhite Quail

Boudin + Cornbread Stuffing, Braised Cabbage,
Crispy Onions, "Sauce Salmis"

Salad

Caesar Salad

Little Gem Lettuce, Fried Capers,
Preserved Lemon, Sourdough Crisp,
White Anchovy, Vinaigrette

Entrées

Butter Roasted Maine Lobster

Risotto + Whole Grains, Root Vegetables,
Parmesan Emulsion

Roasted Alaskan Halibut

Crushed Baby Potatoes, Smoked Pork Broth,
Preserved Lemons, Foraged Mushrooms

Duo of Beef

Prime Filet of Beef + Red Wine Braised Short
Rib, Potato Purée, Heirloom Baby Carrots

Rare Seared Ahi Tuna

Brinjal Rice, Eggplant, Tiny Carrots,
Cashews, Dulce

Desserts

Vanilla Bean + Mixed Berry Crème Brulée

Berries + Spicy Greens

Duo of Manjari Blackout Cake + Milk Chocolate Panna Cotta

Chocolate Gelato, Flowers

Chocolate Cherry Martini

Wheatley Vodka, Mozart Chocolate, Cherry

Salted Caramel Delight Martini

Bache Vs Cognac, White Creme De Cacao,
Carolan's Salted Caramel

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*