



## NEW YEAR'S EVE 2021

\$125 PER GUEST | CHAMPAGNE & OYSTER TOAST

### STARTERS

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**Foie Gras Terrine**

Hazelnut, Blackberry Gelée, Toasted Brioche

**Tuna Crudo**

Orange Condiment, Benne Seed, Jalapeno

**Beef Tartare**

Truffle Aioli, Shallot, Capers, Crostini

**Lollo Rossa Salad**

Candied Pecans, Ice Wine Vinaigrette, Crisp Brie

### MAINS

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**Wagyu Ribeye Cap**

Potato, Piperade, Truffle Jus

**Dover Sole**

Marcona Almond, Beurre Blanc, Lump Crab

**Roasted Duck**

Confit Crepe, Pearl Onions, Orange Gastrique

**Risotto**

Mushrooms, Toasted Garlic, Celery

### TABLE SIDES

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**Truffle Mac And Cheese**

Guanciale

**Lima Bean Puree**

Chili

### DESSERTS

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**Mandarin And Champagne**

Almond Lemon Sponge, Mandarin Mousse, Pink Champagne Gelée

**Pear And Chestnuts**

Hazelnut Dacquoise, Chestnut Cream, Roasted Pear Marmalade  
Old Money Whiskey Crème Anglaise

**Chocolate And Saffron**

Venezuelan Chocolate Mousse, Chocolate Streusel  
Chocolate Leaf And Honey Saffron Whipped Cream

ROBERT MCGRATTAN, EXECUTIVE CHEF | REMY FUNFROCK, EXECUTIVE PASTRY CHEF

*\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness.  
20% Gratuity Added To Parties Of Six Or More Guests.*