



NEW YEAR'S EVE 2019-20

FOIE GRAS* PANNA COTTA

white chocolate brioche, huckleberry "agro dolce"
almond streusel

MARINATED MAINE LOBSTER SALAD

osetra caviar*, chilled vegetables, poppy

DUCK RAVIOLI

truffle butter, parmigiano, fresh shaved white truffles

choice of:

ROASTED TURBOT

caramelized fennel, concentrated tomato salsa,
mushroom consume

OR

GRILLED PRIME FILET TENDERLOIN*

dungeness crab crocchetta, herb potato puree,
grilled asparagus, black truffle bernaise,
fresh shaved black truffle, barolo wine sauce

ASSORTED PETITE FOURS

225 per person

*the consumption of raw or undercooked foods
such as meat, poultry, shellfish & eggs
may contain harmful bacteria & may be hazardous to your health.

