

BLT STEAK NEW YEAR'S EVE DINNER \$295 LAURENT PERRIER CHAMPAGNE TOAST INCLUDED



AMUSE BOUCHE TRIO

UNI SASHIMI / TAMARIND PUREE / CHIVES / DASHI /

SPANISH OCTOPUS TIRADITO / AVOCADO MOUSSE / CILANTRO EMULSION / CITRUS SAUCE /

FOIE GRAS & FIG EMPANADA / DUCK PROSCIUTTO / FRISSEE /

FIRST COURSE

CRISPY DUCK CONFIT / ROASTED VEGETABLES / LOCAL ARUGULA / BROWN BUTTER VINAIGRETTE / TRUFFLES /

OR

COCONUT MAINE LOBSTER CEVICHE / CILANTRO / RED ONION / SWEET POTATO / GRAPEFRUIT /

SECOND COURSE

PAN ROASTED HALIBUT / ROYAL RED SHRIMP / CLAMS / MUSSELS / AJI AMARILLO SAUCE /

OR

JACKMAN RANCH WAGYU SPINALIS STEAK / BORDELAISE SAUCE / CRISPY SHALLOT RINGS /

THIRD COURSE

BROWN BUTTER ROASTED BOSCH PEAR PAVLOVA / VANILLA MERINGUE / CONFIT ALMONDS /

OR

VALRHONA DARK CHOCOLATE CARRE / CARAMEL ICE CREAM / FLEUR DE SEL /

MIGNARDISES TRIO

PASSION FRUIT PATE DE FRUIT / KEY LIME TARTLET / GUAVA MACAROON

