



# OLIVER'S PRIME

## HAPPY NEW YEAR!

First Seating / \$95 ~~~~~ Second Seating / \$125\*

### FIRST COURSE

choice of

#### AHI TUNA SASHIMI

spicy radish, winter citrus, micro greens, jalapeño lemongrass vinaigrette

#### WAGYU BEEF TARTARE

quail egg, shaved pecorino, cornichon, mustard, baguette thins

#### FARMERS MARKET BABY GREENS

satsuma tangerine, shaved fennel, candied walnuts, miso citrus dressing

#### BABY BEETS

burrata, pink lady apple, pistachios, wild arugula



### INTERMEZZO



### SECOND COURSE

choice of

#### FILET MIGNON

field mushrooms, potato puree, watercress, sherry gastrique

#### MEDITERRANEAN BRANZINO

baby artichokes, saffron risotto, slow roasted tomato

#### MAINE LOBSTER

lump crabmeat, pea shoots, rutabaga, ginger beurre blanc

#### WILD MUSHROOM RISOTTO

butternut squash, pecorino, truffle essence



### THIRD COURSE

#### INCLUDES CHAMPAGNE TOAST

choice of

#### SEASONAL BREAD PUDDING

pomegranate, pistachio dust, espresso gelato

#### TRIPLE CHOCOLATE MOUSSE

seasonal berries, mango coulis

*\*Second Seating includes entry into Bar 20 New Year's Eve Celebration*