



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

BURRATA

shaved persimmons, pomegranate, wild arugula, prosciutto la quercia



INTERMEZZO



SECOND COURSE

choice of

FILET MIGNON

field mushrooms, potato puree, watercress, sherry gastrique

MEDITERRANEAN SEA BASS

baby artichokes, saffron risotto, slow roasted tomato, basil vinaigrette

MAINE LOBSTER

lump crabmeat, pea shoots, rutabaga, ginger beurre blanc

WILD MUSHROOM RISOTTO

butternut squash, pecorino, truffle essence



THIRD COURSE

INCLUDES CHAMPAGNE TOAST

CHEF'S NEWYEAR'S SPECIAL DESSERT

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

