

New Year's Menu 2019

Beginnings

Roasted Sunchoke & Cauliflower Bisque
dill crème fraiche, caviar

Steak Tartare
crisp potato, parmesan, shaved mushroom, chive, black truffle, toast

White Truffle & Ricotta Gnocchi
barolo braised beef cheek, heirloom carrots, pearl onions, celery hearts, red wine reduction

Red & Yellow Beet Carpaccio
burrata cheese, toasted walnuts, chimichurri, cara cara oranges

Pistachio Crusted Abalone Schnitzel
hudson valley foie gras, brioche toast, quince confit

Baked Beau Soleil Oysters
savoy spinach, dungeness crab, andouille sausage, creolle

Salads

Persimmon & Charred Radicchio Salad
candied pecans, frisee, crows dairy goat cheese, pomegranate vinaigrette

Braised Leek Salad
parmesan crisps, anchovies, pine nuts, meyer lemon vinaigrette

Entrees

Spice Crusted Venison Chop
candied root vegetables, celery root puree, blackberry juniper glaze

John Dory
miso butternut squash, smoked ham hawk greens, confit mushroom & coriander butter

Roasted Filet of Beef
horseradish whipped potatoes, black trumpet mushrooms, charred brussels sprouts, bone marrow butter

Arctic Char
braised shellfish, fennel soubise, chiapino broth

Acorn Squash & Black Truffle Risotto
roasted parsnips, apple, marscapone, asparagus, crispy sage

Desserts

A selection of delicious desserts to be created by Chef Ana Garza.