

Happy New Year!

Amuse

Everything Gougères
vodka cured salmon, crème fraîche, caviar

First Course

Celery Root & Chive Risotto
walnut gremolata, white truffle nage

Yellowfin Tuna Crudo
avocado, shoyu onions, japanese cucumber, yuzu granita

Braised Lamb Raviolo
charred eggplant, black olive, ras el hanout, pistachio chimichurri

Seared Scallop & Cauliflower Panna Cotta
chanterelle mushrooms, frisée, uni cream

Second Course

Maine Lobster Bisque
tomato tarte tatin, cognac, tarragon

Honeycrisp Apple Salad
shaved brussels, chicory, almond, pickled daikon, manchego, pomegranate vinaigrette

White Asparagus & Little Gem Salad
pickled cipollini onions, caperberries, dill, pomeroy mustard vinaigrette

Entrees

Prime Dry Aged New York Strip
warm miatake mushroom and foie gras salad, sauce périgord

Miso Glazed Chilean Seabass
ginger, chinese broccoli, shitake mushrooms, ninja radish, king crab and sweet corn dashi

Roasted Guinea Hen
blackeyed peas, pickled jalapeno turnip greens, smoked ham hock gravy

Wagyu Beef Cheek
okinawa potato puree, savoy spinach, double fried oysters, horseradish cream

Vegetable Paella
delicata squash, kale, heirloom carrots, blistered tomatoes, sage, shaved pecorino

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