

NEW YEAR'S EVE TASTING MENU

5:30 PM - 7:00 PM

\$105 PER PERSON

FIRST COURSE

BEEF TARTARE

Crushed Caper Aioli/Slow-Poached Egg/Crispy Chocolate

Or

BLUE FIN TUNA NIÇOISE

Black Olive Oil/White Anchovy/Confit Artichokes

Or

FOIE GRAS CUSTARD 'BRÛLÉE'

Blood Orange/Salted Brioche

Or

TAYLOR GOLD PEAR SALAD

Shaved Brussel Sprouts/Bacon Mustard Vinaigrette

SECOND COURSE

DELICATA SQUASH & ROASTED PEAR SOUP

Maple Syrup/Aged Balsamic/Whipped Crème Fraiche

Or

SLOW-POACHED ORGANIC FARM EGG

Smoked Potato/Shaved Black Truffle/Toasted Country Bread

Or

ROASTED YOUNG CARROT AND GARLIC RAVIOLI

Salsify Cream/Chanterelle Mushrooms/Black Truffle

THIRD COURSE

BRAISED VEAL CHEEKS

Black Garlic/White Polenta

Or

MARYLAND BLACK BASS

Saffron-infused Cauliflower/Capers/Grapes/Verjus

Or

LOBSTER RISOTTO

Lemon Puree/Brussel Sprouts/Braised Celery

Or

ROASTED WAGYU FLAT IRON STEAK

Maitake Mushrooms/Blue Cheese Potato Pave

FOURTH COURSE

CRUNCHY CHOCOLATE AND PEANUT BUTTER TART

Cassis Sphere/Toasted Marshmallow Sauce

Or

WARM APPLE-FENNEL STRUDEL

Hazelnut Crumble/Brown Butter Ice Cream

Or

ARTISAN CHEESE

Seasonal Accompaniments/House Made Bread

NEW YEAR'S EVE TASTING MENU

8:30PM-10:00PM

\$175 PER PERSON

OPTIONAL \$75 WINE PAIRING

FIRST COURSE

4 HOUR CURED HAMACHI

Smoked Marcona Almond/Preserved Lemon/Osetra Caviar/Taylor Gold Pear

SECOND COURSE

SONOMA FARMS FOIE GRAS CUSTARD 'BRÛLÉE'

Blood Orange/Cocoa Nibs/Salted Brioche

THIRD COURSE

ROASTED JUMBO FLUKE

Bloomsdale Spinach/Lobster Ravioli/Glazed Fennel/Crispy Leeks

FOURTH COURSE

BACON WRAPPED RABBIT LOIN

Butternut Squash/Jamon Iberico/Pumpkin Seeds

FIFTH COURSE

36 HOUR WAGYU SHORT RIB

Honey Crisp Apple/Parsnip Puree/Brussel Sprouts

SIXTH COURSE - INTERMEZZO

LIME PUFF

Gingered Tapioca/Cucumber

SEVENTH COURSE

VALRHONA CHOCOLATE BAR

Praline Crunch