

julian serrano

NEW YEAR'S EVE GALA SEATING MENU

\$150 Per Person (plus tax and gratuity)

Includes Party Favors

FIRST COURSE

pumpkin soup | butter pumpkin | crème fraiche

or

lobster gazpacho | vegetable relish | lobster medallion | gazpacho sphere

or

castilian soup | iberico ham | garlic | sofrito | 149 degree egg | toasted bread

SECOND COURSE

angulas al ajillo | baby eel (surimi) | garlic | cayenne pepper | extra virgin olive oil

or

wonton tuna cones | tuna | rocoto pepper mayo | guacamole | pico de gallo salad

or

seared scallop | scallops | romesco sauce

THIRD COURSE

arroz manchego | bomba rice | wild mushrooms | vegetable stock | manchego cheese

or

pimientos del piquillo rellenos | piquillo peppers | mushroom duxelle | goat cheese | tomato sauce

or

croquetas | onion béchamel sauce | roasted chicken meat | cream

FOURTH COURSE

meat cannelloni | cannelloni pasta | pork, veal, chicken & foie gras | bechamel | manchego cheese

or

tenderloin & wild mushrooms | tenderloin beef | toasted baguette bread | mushroom sauce | toasted walnuts & honey

or

lubina basque style | mediterranean sea bass | "donostiarra" sauce (garlic, vinegar) | tomato confit | micro greens

or

lamb chop | organic colorado lamb chop | roasted sliced rosemary potatoes | alioli sauce

DESSERT

churros con chocolate | spanish donut | spicy hot chocolate

or

tarta de santiago | almond cake | turrón ice cream

or

flan | vanilla custard | raspberry foam | tulip