

NEW YEAR'S **XIX** EVE MENU
NINETEEN

FIRST COURSE

SUN CHOKE, ARTICHOKE BLACK TRUFFLE CREAM SOUP,
TRUFFLE SEASONING POPCORN

SECOND COURSE

PAN SEARED U8 SCALLOP, BUTTERMILK POACHED LOBSTER MEDALLION,
ROASTED ROMANESCO, JICAMA, FENNEL, SMOKE SWEET PAPRIKA SAUCE

INTERMEZZO

LEMON BASIL SORBET, LIMONCELLO

THIRD COURSE

ROASTED VENISON DENVER CUT, BRAISED SALSIFY, CHAI TEA CELERY ROOT PUREE,
MARINATED CRANBERRY, GIN VENISON REDUCTION

DESSERT

CHAMPAGNE MOUSSE, PATE SUCRÉE, STRAWBERRY CREAM, VANILLA MACARON

New Year's Eve
\$85 per person

Wine Pairing Available
\$65 per person

20% GRATUITY IS APPLIED TO ALL PARTIES OF 6 OR MORE
TAX & GRATUITY ADDITIONAL