

NEW YEAR'S EVE MENU

Hors D' Oeuvres

Champagne-Poached Shrimp \$16

With guanciale, strawberry gelee, and jalapeno syrup

Soupe

Celeriac Soup \$14

With shredded duck confit

Salade

White Asparagus Salad \$13

Tossed with a white Balsamic vinaigrette, micro herbs, shaved fennel, and red heirloom carrots

Entrée

Kobe Shoulder Tenderloin \$36

Mustard crusted, puff pastry stuffed with foie gras, grilled brocolini and white cheddar potato gratin

Lobster Risotto \$30

Freshly shaved black truffles, fresh arugula, Parmigiano-Regiano and oven-roasted sweet 100 tomatoes