

# *New Year's Eve Menu*

295 Per Person

## FIRST COURSE

### **Lobster Arugula Salad**

*Organic Arugula, Strawberry, Honey-Glazed Root Vegetables,  
White Balsamic Vinaigrette*

### **Crab & Avocado**

*Beluga Gold Crème Fraiche, Pepper Jam, Mango Purée*

### **Red Snapper Crudo**

*Apple Mustard, Fresno Chili, Pomegranate, Pickled Shallot*

## SECOND COURSE

### **Foie Gras Torchon**

*Pistachio Butter, Golden Raisins, Crispy Grains, Toasted Brioche*

### **Cauliflower Panna Cotta**

*Santa Barbara Uni Chilled Asparagus, Siberian Caviar*

### **Squash Soup**

*Roasted Winter Squash, Toasted Walnuts, Mascarpone, Pomegranate*

## THIRD COURSE

### **Mushroom Agnolotti**

*Moreton Bay Bug, Brown Butter Chanterelle, Crispy Speck*

### **Truffle Pappardelle**

*Black Truffle, Piave Veicho Fondue, Greek Olive Oil*

**Add White Truffles Shaved Table Side \$85**

### **Danish Pork Belly**

*Roasted Blue Hubbard Squash, Celeriac, Poached Cranberries*

## MAIN COURSE

### **Wood-Grilled Dorade**

*Potato Purée, Farm Spinach, Caviar*

### **Peppered Tuna Rossini**

*Seared Foie Gras, Black Truffle Reduction, Charcoal-Roasted Onions*

### **Butter-Poached Lobster Tail**

*Seafood Boudin, Roasted Fennel, Romesco Sauce, Toasted Pepitas*

### **Roasted Duck**

*Florida Orange Glaze, Carrot Purée, Black Trumpet Mushrooms, Mustard Greens*

### **Wagyu Tenderloin**

*Roasted Squash Purée, Potato Gratin*

## DESSERT

### **Chocolate Hazelnut Gâteau**

*Chocolate Ice Cream, Hazelnut Nougatine, Salted Caramel*

### **Grand Marnier Soufflé**

*Grand Marnier Crème Anglaise, House-Made Vanilla Bean Ice Cream*

### **French Toast**

*Toffee, Foie Gras Ice Cream*