

# New Year's Eve

**PRIX FIXE MENU | \$88 PP**

## FIRST COURSE

### **CHARRED SPANISH OCTOPUS**

chorizo, gremolata, almond romesco

### **CHEF BETH'S MEATBALLS**

marinara, sage, whipped ricotta

### **ROASTED BEETS**

charred orange, beet vinaigrette

### **BURRATA BRUSHETTA**

tomato, basil, aceto manodori

### **CRUDO TRIO\***

ceviche, oysters, tuna

### **OSETRA CAVIAR \* +25**

gnocco fritto, capers, creme fraiche

## SECOND COURSE

### **CITRUS CHICKEN**

lemon, frisee, chicken reduction

### **CHILEAN SEA BASS\***

lemon, capers, butter

### **BASQUE SEAFOOD STEW**

shrimp, clams, mussels, bay scallop, sherry

### **FILET MIGNON\* +25**

roasted asparagus, mascarpone mashed potatoes

### **LOBSTER MAC & CHEESE +35**

chive, parmigiano reggiano, oven dried tomato

## THIRD COURSE

### **RASPBERRY CHOCOLATE TORTE**

berry gelee, dark chocolate mousse

### **WHITE CHOCOLATE CHEESECAKE**

pistachio, raspberry crisp

### **VANILLA FLAN**

caramel, fresh berries

\*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.\*  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.  
20% Gratuity will be added to all parties of 6 or more.