

VINTAGE

NEW YEAR'S EVE 2019

First Seating - 17:30-19:00

\$125/adult

FIRST

WILD MUSHROOM CONSOMMÉ

clarified mushroom and miso stock with wild morel mushrooms, lemon, chive, shaved truffle and sesame oil

BOUILLABAISSÉ

shrimp, crab, cod and mussels in a tomato-saffron broth, garnished with chili oil

STONE CRAB SALAD

stone crab claw meat, celery, green onion, macadamia nut, candied Fresno, citrus confit, lemon-pepper mousseline on mixed greens

PEAR & BURRATA SALAD

mulled wine poached pears, baby arugula, fresh Italian burrata, candied pecans, pear gastrique

SECOND

ESCARGOTS

half dozen wild Burgundy snails, fresh garlic, butter, herbs, French brioche

SEARED FOIE GRAS

Hudson Valley duck foie, balsamic glaze, Marcona almonds, candied beet purée, orange gelée, tarragon, chive, toasted brioche

BAKED BRIE

puff pastry, strawberry compote, blueberry gastrique, green apple, toasted pistachio, toasted baguette

OYSTERS & CAVIAR

east coast oysters and French caviar, chive, champagne mignonette

MAINS

COLORADO RACK OF LAMB

breaded and pan fried rack of lamb, Bordeaux cherry demi glaze, celery root purée

SURF & TURF

8oz wagyu New York strip and a butter poached Maine lobster tail served with whipped potatoes, béarnaise and asparagus

KING SALMON

soy glaze, warm lentil salad, rainbow cauliflower, cilantro, salmon roe, orange-miso beurre blanc

WAGYU BEEF BOURGUIGNON

braised Angus beef, fingerling potatoes, cipolini onion, heirloom baby carrots, sauce bourguignon

HALF DUCK

pan seared breast & confit leg, ancient grains, root vegetables, dried cherries & chestnut purée