

# VINTAGE

## NEW YEAR'S EVE 2019

Second Seating - 8:30 – 10pm

\$175/adult

includes amuse bouche, intermezzo, champagne toast

### FIRST

#### WILD MUSHROOM CONSOMMÉ

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

#### BOULLABAISSE

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

### SECOND

#### 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

### THIRD

#### 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 with 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, cippolini onion, heirloom baby carrots, sauce bourguignon

#### HALF DUCK

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