

NEW YEAR'S EVE 2020 IN *Solstice*

FIRST COURSE

TUNA TARTARE

Australian finger limes, XO sauce

CHICKEN LIVER PATE

Fennel-orange marmalade, tarragon mustard, wafer

FRENCH FRISÉE SALAD

Slow-cooked egg, endive, mushroom bacon, white asparagus

BENTON'S HAM

Comté, cheese, sour cherry, and hibiscus jam served on a puff pastry Danish

SHAVED BABY ARTICHOKE SALAD

Meyer lemon risotto cake, black truffle-Parmesan dressing

SECOND COURSE

DUO OF BEEF FILET & WAGYU SHORT RIB

Charred root vegetables

VEAL TENDERLOIN OSCAR

King Crab, white asparagus, Robuchon potatoes

DUCK & FOIE GRAS CRÉPINETTE

Brussels sprouts, Yes! Honey carrots, orange duck jus

HALIBUT CRUSTED WITH WHEAT BERRIES

Lobster mushrooms, shellfish nage

ENHANCEMENTS

RAW BAR TOWER FOR TWO 100

Chilled lobster tail, shrimp cocktail, stone crab, uni custard, oysters on the half shell

36 OZ. DRY-AGED CREEKSTONE TOMAHAWK CHOP FOR TWO 88

Brown butter Béarnaise, truffles

WHITE ALBA TRUFFLE FETTUCINE FOR ONE 50

Brown butter, Parmigiano-Reggiano

CAVIAR SERVICE FOR ONE 48

Full accoutrements

DESSERT

CHOCOLATE PRALINE MOUSSE TORTE

*Nutella cream, Frangelico ice cream,
candy hazelnut roche*