

NEW YEAR'S EVE 2024

ASSORTED CANAPÉS

FIRST

CHILLED LOBSTER SALAD

Cucumber, Preserved Lemon, Thai Basil, Aguachile Rojo, Kristal Caviar

SECOND

POACHED HALIBUT

Toasted Green Wheat, Walnut, Buche De Bacalao, Pastel Al Caldero, Achiote Jus

or

RICOTTA-TRUFFLE AGNOLOTTI

Parmesan Fonduta, Guacabo's Arugula Sauce, Shaved Black Truffles

THIRD

VENISON

Lady Apple, Local Sausage, Citurs-Eggplant Mole, Roasted Potato

or

ORA KING SALMON

Salsify, Sepia, Swiss Chard, Lemongrass-Marigold Sauce

DESSERT

RASPBERRY CHOCOLATE

65% Chocolate Mousse, Raspberry Confit, White Chocolate Lemon Ice Cream

or

COCONUT TEXTURES

Coconut Panna Cotta, Coconut Cake, Coconut Meringue, Coconut Sorbet

TUESDAY, DECEMBER 31ST, 2024

FIRST SITTING: 5:30PM

\$199 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Subject to availability.

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NEW YEAR'S EVE 2024 SUGGESTED WINE PAIRING

ASSORTED CANAPES

ST. MARGUERITE SYMPHONIE ROSÉ, PROVENCE AOC

FIRST

PAZO DE SEOANE, O ROSAL RIAS BAIXAS

SECOND

FRESCOBALDI CASTELGIOCONDO, BRUNELLO DI MONTALCINO DOCG

or

MAZZEI FONTERUTOLI CHIANTI CLASSICO DOCG

THIRD

HILICK & HOBBS, SENECA LAKE, NEW YORK, RIESLING

or

DARIOUSH CAB FRANC

DESSERT

CHATEAU CARBONNIEUX BLANC, PESSAC-LEOGNAN AOC 2021

or

FONSECA 20 YRS PORTO

SUGGESTED WINE PAIRING

\$155 PER PERSON

+ applicable taxes & gratuities

Menu items are subject to change without previous notice. Subject to availability.

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