

NEW YEAR'S EVE 2024

ASSORTED CANAPÉS

St. Marguerite Symphonie Rosé, Provence AOC

FIRST

CHILLED LOBSTER SALAD

Cucumber, Preserved Lemon, Thai Basil, Aguachile Rojo, Kristal Caviar
Pazo De Seoane, O Rosal Rias Baixas

SECOND

POACHED HALIBUT

Toasted Green Wheat, Walnut, Buche De Bacalao, Pastel Al Caldero, Achiote Jus
Frescobaldi Casteljiocondo, Brunello Di Montalcino DOCG

THIRD

RICOTTA-TRUFFLE AGNOLOTTI

Parmesan Fonduta, Guacabo's Arugula Sauce, Shaved Black Truffles
Mazzei Fonterutoli Chianti Classico DOCG

FOURTH

VENISON

Lady Apple, Local Sausage, Citurs-Eggplant Mole, Roasted Potato
Hillick & Hobbs, Seneca Lake, New York, Riesling

OR

OR KING SALMON

Salsify, Sepia, Swiss Chard, Lemongrass-Marigold Sauce
Dariouh Cab Franc

DESSERT

RASPBERRY CHOCOLATE

65% Chocolate Mousse, Raspberry Confit, White Chocolate Lemon Ice Cream
Chateau Carbonnieux Blanc, Pessac-Leognan AOC 2021

OR

COCONUT TEXTURES

Coconut Panna Cotta, Coconut Cake, Coconut Meringue, Coconut Sorbet
Fonseca 20 Yrs Porto

TUESDAY, DECEMBER 31ST, 2024

SECOND SITTING: 8:30 PM

FOOD & WINE PAIRING

\$399 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

1919

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.