



HAPPY NEW YEARS!

TUESDAY, DECEMBER 31ST, 2013

WHITE TRUFFLES, ALBA ITALY MP

BLACK TRUFFLES, PÉRIGORD FRENCH MP

HACKLEBACK CAVIAR 1 OZ. \$65

SIBERIAN STURGEON CAVIAR 1 OZ. \$95

LEMON CREMA ~ CACHAPA CAKE ~ CHILLED VODKA



FIRST PLATES

SWEET CORN BISQUE

SPINY LOBSTER ~ COTIJA CHEESE ~ CHILE DE ARBOL

POACHED PEAR SALAD

THREE BOYS FARM GREENS ~ GOAT CHEESE ~ 10 YEAR OLD BALSAMIC ~ CONCORD GRAPE VINAIGRETTE

DUNGENESS CRAB CROQUETA

SALSA VERDE ~ FRISÉE

SECOND PLATES

MOJO ROASTED LAKE MEADOW POUSSIN

MANCHA MANTELES ~ BONIATO GNOCCHI ~ BRUSSELS SPROUTS

MY "DOWN ISLAND FRENCH TOAST"

CURAÇAO-SCENTED FOIE GRAS ~ GRIDDLED BRIOCHE ~ SAVORY PASSION FRUIT CARAMEL

COCHINITA PIBIL

FLORIDA FRESH FARMS KUROBUTA PORK BELLY ~ BLACK BEANS ~ PICKLED SHALLOTS

MAIN PLATES

PAN-COOKED GROUPEL

ROASTED POBLANO RISOTTO ~ ARTICHOKE ~ ORANGE GLAZE

MUSTARD RUBBED AND ROASTED VENISON LOIN

DATE-HIBISCUS DEMI ~ VANILLA PARSNIP PUREE ~ ADOBO FINGERLINGS

NEW YORK STRIP

CONFIT POTATO ~ GLAZED CIPOLLINI ~ WHITE ASPARAGUS ~ SAUCE BÉARNAISE

MOLASSES MARINATED GRILLED DUCK BREAST

SWEET CARROT MASH ~ BRAISED SWISS CHARD ~ PERSIMMON GASTRIQUE

LAMB CHOP

MOLE VERDE ~ PICKLED BEETS ~ SWEETBREADS

DESSERT

LEMON AND OLIVE OIL TORTE

CONCORD GRAPE SORBET ~ YUZU CURD ~ CANDIED LEMON

WHITE WINE CAKE

CHAMBORD BLACKBERRY MINT ICE CREAM ~ CHAMPAGNE GELÉE ~ POP ROCKS



TONIGHT'S MENU \$168

WINE PAIRING \$75

PLUS TAX & SERVICE CHARGE



CHEF-FOUNDER: NORMAN VAN AKEN

EXECUTIVE CHEF: ANDRES MENDOZA

GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ

"THERE ARE TWO THINGS TO AIM FOR IN LIFE: FIRST, TO GET WHAT YOU WANT, AND AFTER THAT, TO ENJOY IT.
ONLY THE WISEST OF MANKIND ACHIEVE THE SECOND OF THESE."

~ LOGAN PEARSALL SMITH