



# HAPPY NEW YEARS!

TUESDAY, DECEMBER 31<sup>ST</sup>, 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 ~ GRIDDLIED BRIOCHE ~ SAVORY PASSION FRUIT CARAMEL

### COCHINITA PIBIL

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

## MAIN PLATES

### PAN-COOKED GROUPER

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