

HAPPY NEW YEAR

DECEMBER 31, 2019 ... \$85 PER PERSON

AMUSE

For the table to share

BUTTER BISCUITS — ham and jam

STANDARDS

Choose one per person

SCALLOP CRUDO — smoked ponzu, pickled watermelon, serrano, crispy garlic

WAYGU BEEF TARTARE — sour cream and onion chips, cured egg yolk

ROASTED BEET SALAD — local blue cheese, paine frite

SMOKED CHICKEN & ANDOUILLE GUMBO — saltines

ROASTED GULF OYSTERS — mezcal green chile butter

LOBSTER SALAD "PUFFY TACOS" — chile-lime vin, cotija, cilantro (\$10 supplement)

DUCK TOAST — myer lemon, tarragon, toasted pistachio

ENTRÉES

Choose one per person

CRISPY RAINBOW TROUT — roasted citrus, wilted greens, caperberry

SMOKED & BRAISED BERKSHIRE PORK SHANK — sweet potato, kimchi greens

RED SNAPPER — local field peas, roasted chanterelle mushrooms, bone marrow

PRIME RIB & ALASKAN KING CRAB — mascarpone creamed spinach,
potato gratin, béarnaise (\$20 supplement)

HUITLACOCHÉ AGNOLOTTI — brown butter, epazote, pepitas

SPATCHCOCK HEN — perigord black truffle, smoked potato puree, charred lemon

DESSERT

Choose one per person

CHOCOLATE CREME BRULE — double chocolate cookies

COCONUT CREAM TART — chantilly, gold leaf

MIRABELLE PLUM SORBET — champagne

STATE OF GRACE

SUN, MOON, AND STARS ... EVERYTHING LIES AT A GREAT
DISTANCE. HOWEVER, GOODNESS IS JUST 'ROUND THE
CORNER. HAVE A HAPPY AND LOVELY NEW YEAR!