



New Year's Eve Dinner Menu

Monday, December 31, 2018

First Course

Choice Of:

Crema de Langosta

Lobster Cream Soup, Spanish Sherry Wine, Lobster Meat, Tarragon Crème Fraîche

Little Gem Romaine Salad

Za'atar Crisp Kale, Heirloom Tomato, Sourdough Crouton
Point Reyes Blue Cheese Dressing

Second Course

Choice Of:

Mushrooms & Cream Toast

Chef's Selection of Mushrooms, Brioche Toast, Béchamel, Soyrizo

Vieras Aguachile

Cured Scallops, Melon, Persian Cucumber,
Agave, Micro Cilantro, Fennel

Intermezzo

Hibiscus Sorbet

Entrées

Choice of:

Wagyu Filet Mignon

Charbroiled Filet of Beef, Truffle Wine Sauce
Mixed Wild Mushrooms, Fingerling Potatoes, Roasted Broccolini

Chilean Sea Bass

Chipotle Black Bean Sauce, Avocado Lobster Chimichurri
Masa Dumpling, Roasted Jalapeño Crema

Colorado Lamb Chop

Preserved Rajas Poblano, Caramelized Onions
Sweet Potato Purée, Port Mint Sauce

Grilled Artichoke Heart

Lemon Preserved, Sea Salt, Cracked Pepper,
Thyme, Olive Oil, Red Lentil Hummus, Crumbled Feta, Grilled Lavosh

Dessert

New Year's Chocolate Indulgence

Dark Chocolate Sabayon Mousse, Raspberry Jam
Chocolate Almond Cake, Apricot Marmalade

Brewed Coffee, Decaffeinated Coffee or Hot Tea

Service Charge and applicable Sales Tax are not included.

Executive Chef
Victor Juarez