

# Cheers to the NEW YEAR



SATURDAY, DECEMBER 31 IN HH PRIME

PLEASE VISIT OPEN TABLE FOR RESERVATIONS

## AMUSE BOUCHE

### DUCK EGG

Egg white mousse / whipped egg yolk / sturgeon caviar tapioca

## FIRST COURSE

### RADISH AND CUCUMBER SALAD

Purple ninja radish / watercress / heirloom carrot  
compressed cucumber / watermelon radish / chevre  
rice wine vinaigrette

### SOUTHERN NEW YEAR'S SALAD

Collard greens / black eyed peas / roasted sweet potato  
smoked pork belly / cornbread / chowchow vinaigrette

### LOBSTER BISQUE

Poached lobster / Pernod / fennel pollen / micro fennel

## SECOND COURSE

### ATLANTIC PRAWN

Indigo grit souffle / Irish cheddar / chipped ham and heirloom  
tomato gravy

### CONFIT DUCK WING

Wasabi / nori / togarashi / shoyu

### WILD MUSHROOM CROUSTILLANT

Oyster mushroom / burgundy truffle / brie / Carolina gold rice  
celeriac / phyllo

## INTERMEZZO

### KEY LIME SORBETO

Cucumber champagne and mint

## MAIN

### SQUAB

Foie gras / butternut / poached carrot / mustard seed / jus

### CHILEAN SEABASS

Forbidden rice / coconut miso curry / bok choy / plantain  
lemon grass

### FILET

Murasaki / charred rapini / lotus root / plum wine demi

## SWEET ENDINGS

### DUELING FRENCH COTILLONS

Chocolate jaconde sponge / vanilla bean crème / dark cherry  
gelee / candied luxardo cherry / basil sable / ginger crème /  
blueberry gelee

### BUBBLY BAKED ALASKA

Champagne gelato / meringue / citrus chiffon

### CARDAMOM AND SESAME CHEESECAKE

Amber honey mousse / pear crisp / elderberry pearls

**\$106 ADULTS (PLUS TAX PLUS GRATUITY)**

**DINNER 6PM-10PM**

**DINNER IN HH PRIME GRANTS ACCESS TO AFTER  
PARTY AND BALLOON DROP IN XO**