

New Year's Eve Dinner

TUESDAY, DECEMBER 31, 2019

SOUP

LOBSTER AND STONE CRAB BISQUE

LEMON CHILI OIL

ORGANIC POTATO LEEK

TRIO POTATO STACKS | CRISPY LEEKS

APPETIZER & SALAD

SPINALAS STEAK*

HERB ROASTED PEE WEE POTATO | WILD MUSHROOM | ROSMESCO VERDE

PINOT NOIR REDUCTION

CAPRESE SALAD

BUFFALO MOZZARELLA | HEIRLOOM TOMATO | BALSAMIC PEARLS | BASIL PESTO

GARLIC CROSTINI RING | MICRO GREENS

ENTRÉES

DRY-AGED KOBE NEW YORK STRIP*

VALDEON CROQUETTE | BACON BRUSSEL LEAVES | BONE MARROW MOUSSE

RIOJA GLAZE

SEAFOOD PAELLA*

SOUTH AFRICAN LOBSTER TAIL | DIVER SCALLOPS | SHRIMP | MUSSELS | CLAMS

SAFFRON FIDEO | NDUJA | CAVIAR

TRUFFLE HALF CHICKEN

WILD MUSHROOM BLACK TRUFFLE RAVIOLI | WINTER VEGETABLES

ZAMORANO CREAM | FOIE GRAS FOAM

DESSERT

MONKEY BREAD

SULTANA | WALNUTS | GRAND MARNIER SABAYON

CHOCOLATE NOISETTE TIRAMISU

MASCARPONE MOUSSE | FRANGELICO | ROASTED COCOA NIB



P R A D O

Choice of one item per course

\$140 per person | One glass of cava is included per guest.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity