



# EPIC NEW YEAR'S EVE

December 31, 2017

## SMALL BITES

### FIRST COURSE

#### **Happy Soup**

Red Miso, Rice Dumpling, Mushroom Meringue

### SECOND COURSE

#### **Poached Lobster Salad**

Avocado, Baby Beets, Pomelo, Blood Orange, Horseradish

#### **Sautéed Nantucket Bay Scallops**

Crisped Acorn-Fed Prosciutto, Baked Potato Foam, Chive

#### **Wagyu Steak Carpaccio**

Smoked Black Cod Tonnato, Castelvetrano Olives, Celery

### THIRD COURSE

#### **Pepper Braised Shortrib**

Baby Roots in Beef Consommé, Red Wine Bone Marrow Butter

#### **Pork Cotechino Sausage**

Millionaire's Lentils, Buddha's Hand Citron, Ginger Nage

### FOURTH COURSE

#### **Ash Roasted NY Strip**

Robuchon Potatoes, Trumpet Royal, Juniper Berry Bordelaise

#### **Lamb Loin Roulade**

Parsnip, Grilled Treviso, Vin Jaune

#### **Black Trumpet Mushroom Stuffed Turbot**

Brussels Sprout Leaves, Uni Butter

### SWEET ENDINGS

### DESSERT

#### **Tiramisu Trifle**

Mascarpone Cream & Chocolate Espresso Beans

#### **Salted Caramel Flan**

Toasted Almond Nougatine, Champagne Poached Pears

#### **Tropical Pavlova**

Guava Custard, Candied Coconut

#### **Chocolate Truffle Layered Cake**

Whiskey Crème Anglaise, Candied Cocoa Nibs

**225. per person**

*A 20% gratuity will be added on New Year's Eve.*

*A 5% surcharge will be added to all food and beverages for San Francisco employer mandates.*