

Gunther & Co.

NEW YEAR'S EVE 2024

4 COURSE CHEF'S TASTING MENU 150 per person

+ 4 WINE PAIRINGS 45 per person

+ OYSTER COURSE. 4 oysters. 4 varieties 16 per person

+ SHELLFISH COURSE 30 per person

2 Oysters. 2 Shrimp Cocktail. Honolulu Tuna Sashimi.
Passion Fruit Halibut Ceviche

FIRST COURSE

choice of

LOBSTER BISQUE

Brioche Crouton. Chive. Crème Fraîche

UPLAND DAIRY RUSH CREEK RESERVE

Raw Cow's Milk Cheese. Red Wine Star Anise Poached Pear.
Spiced Honey. Cranberry-Walnut Crostini

WAR SHORE SCALLOP CEVICHE

Grapefruit. Orange. Thai Chili. Tiradito Sauce. Plantain Chips

SEARED HUDSON VALLEY FOIE GRAS

Sauternes Gelée. Blackberry-Balsamic Hazelnut Crunch. Brioche Toast

SECOND COURSE

choice of

BABY BEET SALAD

Roasted & Shaved Beets. Winter Greens.
Roasted Fennel Sherry Vinaigrette. Pecorino

POTATO GNOCCHI & BUTTER POACHED LOBSTER

Fennel, Saffron & Bacon Butter. Crispy Prosciutto

FAR AWAY SPICED CRAB RISOTTO

Carrot. Cardamom. Ginger. Mustard Seeds

WAGYU BEEF CARPACCIO

Crispy Potatoes. Cured Egg Yolk. Charred Haberno Oil. Leek Crema

THIRD COURSE

choice of

LIBERTY DELIGHT BERKSHIRE PORK. CARNITAS STYLE

Purple Potato Coconut Milk Purée. Crispy Shallots & Garlic. Jalapeño Sauce

SEARED HONOLULO FISH CO. TUNA LOIN

Served RARE

Charred Chili-Sugar Crust.
Pineapple Espuma. Radish, Pickled Onion & Serrano Chili Salad

HARISSA ROASTED BABY CARROTS

Beluga Lentils. Charred Cauliflower. Cauliflower Purée.
Almond Dukkah. Spiced Greek Yogurt

SEAFOOD BOUILLABAISSE

Shrimp. Lobster. Halibut. Scallops. Mussels. Clams. Saffron Broth.
Grilled French Baguette. Garlic Aioli

36 HOUR SOUS VIDE SHORT RIB

Bone Marrow Mashed Potatoes. Red Wine Demi. Crispy Potatoes

GRILLED SNAKE RIVER WAGYU TRI TIP STEAK +25

Bone Marrow Mashed Potatoes. Red Wine Demi. Crispy Potatoes

DESSERT

choice of

DARK CHOCOLATE MOUSSE BOMBE

Dark Chocolate Mousse. Devil's Food Cake. Dark Chocolate Shell.
Tahitian Vanilla-Cocoa Nib Ice Cream. Passion Fruit Coulis

LEMON CHIFFON CAKE

Champagne Sabayon. Macerated Strawberries. Lemon Sherbet.
Creme Anglaise

BASQUE CHEESE CAKE

Cranberry-Blackberry Compote.
Spiced Honey.

PROFITEROLES & DARK CHOCOLATE SAUCE

Toasted Marshmallow, Dark Chocolate & Graham Cracker Ice Creams