



First Seating
New Year's Eve
Monday, December 31, 2018

amuse bouche

potato leek soup, pheasant croquettes, serrano ham

first course

Cauliflower Soup

rock crab, maitake mushroom, parsley cream, tarragon oil

Poached Oysters

garnished with osetra caviar, sauce vermouth

***Alaskan King Crab Salad**

apple champagne vinaigrette

second course (choice of one of the following)

Foie Gras au Torchon

saffron pear chutney, candied walnuts, brioche

Roasted Langoustine

roasted zucchini, crispy artichoke, tomato confits and piquillo pepper vinaigrette

***Big Eye Tuna Tartare**

horseradish lime granita, preserve lemon emulsion, limoncello gelée

main course (choice of one of the following)

Butter Poached Maine Lobster (\$10 supplement)

curried carrot purée, vadouvan-spiced pistachio granola, meyer lemon beurre blanc

Chef's Selection of Market Fish

chef's selection of seasonal garnish

***Roasted Milk-Fed Veal Chop**

rosemary potato, au jus

Prime Filet Mignon

potato mousseline, symphony of vegetables

***Roasted Tournedos Loin of Colorado Lamb**

kale coulis, labneh yogurt, vadouvan root vegetables, and puffed bulgar wheat

Dessert (chef selection)

165 per person (plus tax and 18% gratuity)

Alba White Truffle Available

Caviar Available Upon Request

Wine Pairing Available