

Number 13

New Year's Eve Menu

4 - COURSE PRIX FIXE MENU
EAST COAST OYSTERS, CAVIAR SERVICE AND MUCH MORE!



1st course

(CHOOSE ONE)

FROMAGE BRIE & IBERICO COPPA

SUPREME ROASTED BRIE BITES / BERRY COMPOTE / IBERICO COPPA / FRENCH BAGUETTE CRISP / BABY ARUGULA & FRISEE

SPANISH OCTOPUS & PARMIGIANO YUKON FINGERLINGS

*CRISPY MARINATED OCTOPUS / PARMIGIANO REGGIANO / CRISPY FINGERLING POTATO /
BABY HEIRLOOM / SPANISH PAPRIKA HOT AIOLI / FRESH HERBS*

TENDERLOIN TART, TOMATO & PORK BELLY MARMALADE

BRAISED TENDERLOIN / PARMESAN CRUST PUFF PASTRY / TOMATO & PANCETA JAM / CHIVE OIL

FRIED ITALIAN BURRATA & SAN MARZANO REDUCTION

*ITALIAN BURRATA / PARMESAN & HERBS PANKO / HOUSE PESTO / BABY HEIRLOOM /
FRENCH BAGUETTE / BLACKBERRY & BALSAMIC*

2nd course

(CHOOSE ONE)

NEW YEAR'S BLACK EYED PEAS SOUP

OR

LOBSTER BISQUE

3rd course

(CHOOSE ONE)

CHILEAN SEABASS

*BLACKENED SEABASS / ISRAELI COUSCOUS / ARRABIATA SAUCE / SPANISH SAFFRON /
MANGO & PIQUILLO PEPPER SALSA / CHARRED CITRUS / LEMON BLACKENED BEURRE BLANC*

ROASTED QUAIL & CHORIZO BISQUE

*TEXAS QUAIL / CHORIZO DE SORIA BISQUE / FINES HERBES OIL /
MAITAKE MUSHROOM CRUNCH / ROSTED PEPPERS*

BEEF WELLINGTON

*CENTER CUT FILET / PUFF PASTRY / MUSHROOM DUXELLES /
BABY SPINACH / DEMI-GLACE / ASPARAGUS*

WESTHOLME PICANHA WAGYU & YUKON GOLD PAVE

*AUSTRALIAN F1 SIRLOIN CAP / YUKON GOLD POTATO CRISP / PARMESAN CREAM /
HERB OIL / SHRIMP REDUCTION / PEA TENDRIL*

4th course

(CHOOSE ONE)

PISTACHIO PRALINE & TRES LECHES CAKE

*MADAGASCAR VANILLA SPONGE CAKE / TOASTED PISTACHIO / DULCE DE LECHE /
MIXED BERRIES / CARAMELIZED BANANA GELATO / PASSION FRUIT PEARLS*

CHOCOLATE & CARAMEL CHEESECAKE

*BELGIAN TOASTED CHOCOLATE / SOFT CARAMEL / GRAHAM & CANDIED PECAN CRUST /
WHITE & CARAMEL CHOCOLATE PEARLS / RASPBERRY / EVAPORATED CHOCOLATE REDUCTION*

\$159 + TAX & GRATUITY

