

# 2021

## NEW YEAR'S EVE *Prix Fixe Dinner*

### AMUSE BOUCHE

#### FIRST COURSE

Hot: Cheese ramequin, onion compote  
and balsamic reduction

OR

Cold: Roasted beets and goat cheese terrine

#### SECOND COURSE

Oxtail Agnolotti

#### ENTRÉE

Slow roasted Prime beef tenderloin, chimichurri sauce,  
lobster Macaire potatoes, and seasonal vegetable

OR

Veal Oscar, king crab leg, asparagus, chives and pimentón  
hollandaise and wild rice risotto

#### DESSERT

**Black Forest Torte:** Chocolate cake with layered  
chocolate mousse, Luxardo cherries, kirsch gelée,  
mascarpone mousse and cherry gastrique

OR

**Bourdalouse Tarte:** Hazelnut short crust, poached pear,  
vanilla frangipane cream, toasted almonds and blond  
glaze

OR

Chef Selection of American & International Cheeses:  
condiments, crackers and pickles