

## NEW YEAR'S EVE DINNER 2019

Six-Course Tasting Menu \$120 for two or \$70 per person

## **STARTERS**

Osetra Imperial Caviar & Buckwheat Blinis

Smoked Pepper Bisque with Hazelnut Cream

Gorgonzola and Pear Salad w/ Quince Vinaigrette

Limoncello Sorbet

## **DINNER**

70z Petit Filet Rossini, Foie Gras served with Delmonico Potatoes & Baby Rainbow Veggies

or

Miso Glazed Verlasso Salmon served with Wasabi Yukon Mash & Chili Grilled Asparagus

## DESSERT

Chocolate Tartufo: Zabaione cream center, surrounded by chocolate gelato, caramelized hazelnuts, topped w/ cocoa powder