



NEW YEAR'S EVE
DINNER

TUESDAY, DECEMBER 31
8:30-9:30PM

\$129/ WITH PAIRINGS + \$70

TAX AND GRATUITY ARE ADDITIONAL. MENU SUBJECT TO CHANGE.

AMUSE BOUCHE

KUUSHI OYSTER –GREEN APPLE AND LILIKOI SHAVED ICE

PARMESAN BRODO - PUMPKIN TORTELLINO, CONFIT RABBIT, SWISS CHARD

FOREST MUSHROOMS EN PAPILOTTE - WHEAT BEER, BROWN BUTTER, STEEL-CUT OATMEAL,
HAZELNUT OIL

OR

BABY KALE AND MINT - DUCK PROSCIUTTO, PICKLED MUSTARD SEEDS
TOASTED RED WALNUTS, VADOUVAN VINAIGRETTE

CHILEAN SEA BASS - ARTICHOKE EN BARIGOULE, WHEATBERRY, FENNEL SOFFRITTO,
CHORIZO VINAIGRETTE

OR

SANTA BARBARA ABALONE, OXTAIL RAVIOLI, SMOKED BABY LEEKS, BLACK TRUFFLE FOAM,
PARMESAN REGGIANO

COLORADO LAMB RACK, LAMB SHANK RAVIOLI, SMOKED KOHLRABI CREAM, OVEN DRIED TOMATO

OR

VENISON - BLOOMSDALE SPINACH, CHANTERELLE MUSHROOMS, ESCARGOT, PINE NUT PUREE,
MADEIRA JUS

FIG AND ALMOND FRANGIPANE TART - CARAMELIZED ONION, MINUET FROM ADANTE FARM

WARM MADJOOOL DATE CAKE - CANDIED PECANS, BOURBON TOFFEE SAUCE, GINGER-CRÈME
FRAICHE SEMI FREDDO

OR

CHOCOLATE PAVLOVA

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