



NEW YEAR'S EVE

PRE-CELEBRATION

TUESDAY, DECEMBER 31

5:30-6:30PM

\$75

TAX AND GRATUITY ARE ADDITIONAL. MENU SUBJECT TO CHANGE.

AMUSE BOUCHE

PARMESAN BRODO - PUMPKIN TORTELLINO, CONFIT RABBIT, SWISS CHARD

OR

FOREST MUSHROOMS EN PAPILOTE - 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

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

OR

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

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

OR

CHOCOLATE PAVLOVA - MAPLE CHESTNUT CUSTARD

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