

Palmer Room New Year's Eve Menu

Amuse Bouche

Salmon Gravlox, Crème Fraiche, Dill, Caviar
Golden Beets, Goat Cheese, Hazelnuts, Chervil.

APPETIZERS

Dungeness Crab Beignets

Harissa Aioli, Microgreens

Caesar Salad

Brioche Croutons, Baby Romaine, Grana Padano, Balsamic.

Country Pâté

Bacon, Pistachios, Microgreens, Stone Ground Mustard, Cornichons, Baguette.

Wild Mushroom Bisque

Black Truffle

MAINS

"45 Day" Dry Aged N.Y. Steak

Potato Puree, Seared Foie Gras, Baby Vegetables, Red Wine Demi.

Osso Bucco

Braised Veal Shank, Red Wine Rissoto, Baby Vegetables, Braising Jus, Gremolata.

Sable Fish

Wild Prawns, Soy Sake Glaze, Sushi and Forbidden Rice Blend.

Ricotta Agnoloti

Roast Butternut Squash, Morel Mushrooms, Baby Spinach, Brown Butter.

DESSERTS

Baked Cheesecake Trio

Lemoncello, Dark Chocolate, Vanilla Bean

Raspberry White Chocolate Crème Brulee

Espresso Macarons

Lemon Coconut Tart

Plum Compote, Fresh Berries

Includes Coffee & Tea

\$70 Per Person Does Not Include Tax or Gratuity