

# NEW YEAR'S EVE

## THE Blvd

5 COURSE • \$300<sup>++</sup>PP • 9pm-12am

*Includes a glass of Moët & Chandon Champagne Brut*

*choice of one item per course*

### AMUSE

hamachi ceviche | jalapeño crema | spicy radish  
pickled ginger relish



### PETROSSIAN OSSETRA CAVIAR

champagne gelée | blinis chips | crème fraiche | marigold

### HUDSON VALLEY FOIE GRAS

quince | rhubarb chutney | frisée salad



### JERUSALEM ARTICHOKE SOUP

fennel & dill salad | crispy black rice



### LAMB TENDERLOIN

squash | parmesan cheese sabayon | pickled radish | peas

### LOBSTER + CRUNCH

crunchy soft shell crab | lobster meat  
goat cheese quenelles | lemon saffron oil



### ORGANIC PACIFIC HALIBUT

olive oil poached halibut | lemon thyme fennel essence  
dry blood orange | sichuan pepper spice

### VEAL AND CHEEKS

chestnut morel veal loin roulade & beef cheeks  
roasted beets | beet powder | dehydrated pickle

### LAMB CHOPS

minted sweet potato lemon hash | petite turnips | blueberry reduction

### BLACK PEPPER TAGLIATELLE

porcini mushroom jus | mozzarella di bufala | shaved white alba truffle



### CHOCOLATE "GOLD"

various textures of chocolate | 23k gold shortbread  
hot chocolate sauce | burnt vanilla

### LEMON VACHERIN

lemon scented meringue | passion fruit-lemon curd  
whipped cream | candied lemon

*please note a service charge of 18% will be added automatically*