

DECEMBER 31, 2018
5PM-7PM



\$165+ PER PERSON
4-COURSE MENU

FIRST

WILD MUSHROOM SALAD

Maitake, Juniper, Sorrel

-or-

CROQUANT FOIE GRAS

Preserved Cranberry, Maple Quince, Balsamic

SECOND

GOAT CHEESE TORTELLINI

Saffron Cream Emulsion

-or-

SCALLOP CARPACCIO

Puffed Rice, Urfa Pepper Oil, Lime

MAIN

PORCINI RAVIOLI

Mushroom Cream, Black Garlic Foam

-or-

VEAL TENDERLOIN

Farro Risotto, Dates, Blueberry Reduction

-or-

ROSEMARY OLIVE SEA BASS

Fennel Fava Bean Salad, Silver Needle Essence

-or-

PARMESAN CRUSTED

FILET MIGNON

Slow Roasted Tomato Confit, Pickled Walnuts,

Béarnaise Sauce

DESSERT

PRALINES & CITRUS

Lemon Mousse, Hazelnut Ring, Cranberry Sorbet,

Candied Orange

-or-

CHOCOLATE 2018

Venezuelan Chocolate Mousse, Devil's Food,

Candied Nib, Caramel

SOMMELIER'S WINE SELECTIONS

ICONOCLAST

Cabernet Sauvignon - \$80

Chardonnay - \$75

MOËT & CHANDON

Champagne Brut - \$100

FAR NIENTE, NAPA VALLEY

Cabernet Sauvignon, 2015 - \$395

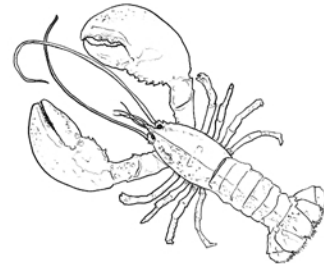
Chardonnay, 2017 - \$125



SEAFOOD PLATTER

2 Lobster Tails, 4 Shrimps, 4 Oysters

Cocktail Sauce, BBQ Lime - \$80



Entertainment - Live 4 piece band & singer

Price excludes tax & gratuity. Please note a service charge of 20% will be added automatically.

Executive Chef Corey Borgan & Executive Pastry Chef Christopher Ford @BeverlyWilshire @THEBlvdBW #THEBlvdBW