

# new year's eve

ninety acres

## FIRST COURSE

rabbit & foie gras terrine

poached seckel pear,  
balsamic, black truffle dijon

winter vegetable salad

radicchio, kale, winter fruit,  
boiled cider vinaigrette

kanpachi tartare

lemon, crème fraiche,  
ostera caviar

## SECOND COURSE

black winter truffle risotto

naitrar hen egg yolk,  
5 year aged parmigiano

lobster ravioli

sauce américaine, uni, chive

ricotta gnudi

chanterelle mushroom,  
farm garlic, parmigiano

## THIRD COURSE

dry aged striploin

potato gateau, braised kale,  
sauce périgieux, black winter truffle

swordfish

coco bean, florida shrimp,  
brussels sprouts

maitake mushroom

farrotto, seaweed butter,  
dashi emulsion

## FOURTH COURSE

chocolate flourless cake

cherry compote, chocolate mousse,  
cinnamon vanilla ganache, cocoa nib tuile

coconut cream tart

coconut pastry cream, caramel,  
lime gel, toasted coconut

cranberry shortcake

spiced cranberry jam, orange caramel,  
mascarpone whipped cream

white chocolate cheesecake

guava caramel, cashew brittle,  
white chocolate cigarette