



New Year's Eve

Amuse-bouche

WHITE TRUFFLE POTATO - poached quail egg

Salad

BURRATA - tomato gazpacho - lime caviar

Appetizer

LOBSTER - white truffle risotto

SCALLOP - short rib marmalade - squash purée - pumpkin seeds

LAMB TARTARE - cured egg - black truffle - caper aioli

ROASTED CARROTS - spiced yogurt - pickled beets - crispy quinoa

FOIE GRAS TORCHON - toast points - citrus reduction - orange marmalade

Entrée

40 DAY DRY-AGED PRIME RIB - demi-glace - truffled twice baked potato

SEA BASS - lobster - truffle bisque - lobster knuckles - fingerling potatoes

COLORADO RACK OF LAMB - lamb ragout - sunchoke purée - sunchoke chips

SMOKED DUCK BREAST - confit duck leg - chicken chicharrón - red cabbage - apricot-pistachio chutney

GRILLED HERITAGE PORK CHOP - braised pork - spiced apples - bourbon glaze

Dessert

BAKED ALASKA

CHOCOLATE POPSICLES

BANANA CREAM PIE