BLISS

HAPPY NEW YEAR!

$165 per person

FIRST COURSE
Choice of:

GEORGES BANKS SEA SCALLOP, maque chous, salmon roe, charred broccolini, squid ink beurre blanc **GF**

EAST COAST OYSTERS ON THE HALF SHELL, champagne mignonette, squid ink crackers

BEEF CARPACCIO, crispy shallots, black sesame parmesan tuiles, capers, red pepper, citrus horseradish cream sauce

BRAISED SPANISH OCTOPUS, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

JAPANESE HAMACHI SASHIMI TOSTADAS, roasted jalapeño avocado,
ponzu, ginger slaw, aji amarillo yuzu vinaigrette

CRISPY OYSTER SLIDERS, candied applewood bacon, sautéed spinach, radicchio,
buttermilk chive biscuits, brown butter hollandaise

AHI TUNA TARTARE, salmon roe, avocado mousse, caviar, tempura fried shiso leaf, shio koji coconut citrus broth

SECOND COURSE
Choice of:

KALE CAESAR, frisee, parmesan, fried hon-shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

ARUGULA SALAD, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette **GF**

ROASTED ROOT VEGETABLE SALAD, beets, heirloom carrots, braised endive, baby turnips, kale, strawberries,
pomegranate, brown butter vinaigrette **GF**

FRENCH ONION SOUP, Gruyere toast

THIRD COURSE
Choice of:

VEGETARIAN BOWL

Farro, figs, walnuts, Swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

RED FISH

Squid ink risotto, wild mushrooms, saffron citrus beurre blanc **GF**

SEA BASS

Black garlic parsnip puree, bok choy, miso beurre blanc **GF**

AUSTRIALAN LAMB RACK **GF**

Feta cream potatoes, charred broccolini, mint sauce

BEEF SHORT RIBS **GF**

Roasted garlic mashed potatoes, mushrooms, sugar snap peas, honey-glazed carrots, horseradish crème fraiche **GF**

NEW YORK STRIP

Mushroom risotto, asparagus, bordelaise **GF**

BUTTER POACHED LOBSTER

Gnocchetti pasta, burrata, tomato pesto cream, basil

FOURTH COURSE
Choice of:

BUTTER CAKE, mix berry compote, vanilla ice cream, crème anglaise

FLOURLESS DARK CHOCOLATE CAKE, chocolate mousse, raspberry coulis, Italian meringue, coffee creme anglaise **GF**

SWEET CORN PANNA COTTA, honey lime madeleine, kettle corn cornmeal tuile, chili passion fruit

SEASONAL SORBET **GF**

***Menu is subject to change due to availability**
Tony Hernandez Owner/Chef

Please no splits or shared plates. $45 corkage fee. 20%gratuity will be added to parties of 6+