

TERRA
MARE

New Year's Eve
MENU

AMUSE BOUCHE

Oyster & Caviar | *apple mignonette, horseradish chantilly, Osetra*

APPETIZER COURSE

Ménage à Foie | *mango compote, white chocolate, cardamom, plum gelee*

or

Tuna Tartare | *spicy soy vinaigrette, avocado, tobiko*

or

Black Truffle Polenta | *chanterelle ragout, soft egg*

PASTA MID COURSE

Gnocchi | *rabbit ragout*

or

Lobster Gnudi | *nduja, corn, watercress*

ENTRÉE COURSE

NY Strip Oscar | *king crab, white asparagus*

or

Veal Chop Florentine | *onion jus*

or

Miso Glazed Seabass | *forbidden rice, bok choy*

DESSERT

Black Forrest Mousse | *bing cherry*

or

Plum Cobbler | *orange sherbert*

PETIT FOURS

CHAMPAGNE TOAST



\$150.00 PER PERSON