



BLISS

HAPPY NEW YEAR!

\$125 / person

OPTIONAL WINE PAIRING: \$55

FIRST COURSE

Choice of:

Charcuterie plate of Prosciutto di Parma, Golfetta salami, Lagrein & Dalmatinac cheese, Calabrian peppers, pickled red onion, cornichon, whole grain mustard

East coast oysters on the half shell, champagne mignonette

Vegan fried oyster mushrooms, roasted garlic balsamic aioli, togarashi, roasted lemon

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

Seared sea scallop, white cheddar grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

Japanese hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Crispy oyster sliders, candied applewood bacon, sautéed spinach, buttermilk chive biscuits, brown butter hollandaise

Short rib foie gras raviolo with port wine reduction **(supplement \$20)**

SECOND COURSE

Choice of:

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

Manouri cheese salad, mixed greens, Asian pear, grapes, melon, yuzu vinaigrette, Thai basil oil

Potato leek soup with truffled caviar, crème fraiche, crispy leeks

THIRD COURSE

Choice of:

LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with spicy Cajun dirty rice, caramelized onion & apple compote, celery root puree, braised greens, roasted vegetables, black pepper cider sauce

VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette, roasted beets and butternut squash

ALASKAN HALIBUT

Pan-seared, sautéed head-on blackened gulf shrimp, fried okra, maque choux with bacon

MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing

BRAISED RABBIT

Wild mushrooms, creamy taleggio cheese polenta

BEEF SHORT RIBS

Red wine-braised short ribs, roasted garlic mashed potatoes, mushrooms, sugar snap peas, honey-glazed carrots, horseradish crème fraiche

BEEF TENDERLOIN

(supplement \$15)

Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, braised cauliflower,

au poivre sauce, crispy onion rings **(add foie gras supplement \$20)**

FOURTH COURSE

Choice of:

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, caramel sauce

Texas goat cheese cheesecake, pistachio crumble crust, mixed berries, pistachio tuille

Butter cake, bourbon pecan apple chutney, spiced vanilla ice cream, crème anglaise, caramel tuille

Selection of artisanal cheese, fresh & dried fruit, poached pear, caramelized pear syrup

Vegan sorbet trio