



# BLISS

HAPPY NEW YEAR!

\$150 / person

## FIRST COURSE

Choice of:

Chef's selection of charcuterie with Calabrian peppers, cornichon, whole grain mustard

East Coast oysters on the half shell, champagne mignonette, squid ink crackers

Mexican street corn fritters, vegan chili lime butter, lime

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

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

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

Snapper crudo, Asian pear, kiwi, coconut shio koji broth \*GF

## SECOND COURSE

Choice of:

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

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

Potato leek soup with truffle 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 \*GF

### VEGETARIAN BOWL

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

### GULF RED SNAPPER

Pan-seared red snapper, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar \*GF

### 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

Braised rabbit, wild mushrooms, creamy taleggio cheese polenta \*GF

### BEEF SHORT RIBS

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

### BEEF TENDERLOIN

**(supplement \$15)**

Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, braised cauliflower, au poivre sauce, crispy onion rings

**(Add foie gras to any dish supplement \$20)**

## FOURTH COURSE

Choice of:

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, caramel sauce \*GF

Kabocha squash cheesecake, gingersnap crust, cranberry gel, salted caramel ice cream

Butter cake, white chocolate ice cream, raspberry coulis, caramel tuille

Vegan sorbet trio \*GF

**Menu is subject to change due to availability**

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