

ALLURE

NEW YEAR'S EVE 2024

AMUSE-BOUCHE

CHEFS CHOICE

STARTERS

CHOOSE ONE

BURRATA

heirloom tomatoes, almond basil pesto, toasted baguette

CHARRED BABY CUTTLEFISH

heirloom tomato, onion, scallion, shoyu, fish sauce

TUNA CARPACCIO

bluefin tuna, calabrian chili, crispy shallots, shoyu, sesame oil, puffed rice

GRILLED PRAWNS

fermented black garlic emulsion, green long pepper, yuzu, beet essence

SALAD

CHOOSE ONE

BABY GEM

chives, ricotta salata, sherry shallot vinaigrette

CHOPPED SALAD

chives, ricotta salata, sherry shallot vinaigrette

ENTREES

CHOOSE ONE

CRAB PAPPARDELLE

fresh pappardelle, almond red pepper pesto, jumbo lump crab

(vegetarian option: wild foraged mushroom)

RAINBOW TROUT

whole grilled rainbow trout, charred kale, artichoke, cherry tomatoes,

castelvetrano olives, parsley oil

PRIME NY STRIP

peppercorn crusted Prime NY strip, au poivre sauce, charred florentino

ADD LOBSTER | \$42

ROASTED CHICKEN

half chicken, purple peruvian garlic mash, honey dijon glazed thumbelina

carrots, chicken jus, beet essence

DESSERT

CHOOSE ONE

NUTELLA KISS

Nutella chocolate meringue crisp, pistachio sponge cake, vanilla whipped

cream, pistachio ice cream

CRÈME BRULÉE BOURBON BREAD PUDDING

croissant bread pudding, bourbon crème anglaise, salted dulce de leche, vanilla ice cream