

P R A D O

# NEW YEAR'S EVE

SATURDAY, DECEMBER 31, 2022

## AMUSE BOUCHE

BLUEFIN TUNA TORO

EVO & BALSAMIC CAVIAR | DILL FOAM | RED MICRO WATERCRESS | BLOOD ORANGE AGRUMATO

## FIRST

FOIE GRAS

PEAR PERSIMMON JAM | FRISEE APPLE SLAW | MAPLE VERJUS

SPANISH OCTOPUS

CAULIFLOWER PUREE | AVOCADO DUST | BLUE TOMATO | SQUID INK GEL

TOMATO LOBSTER RAVIOLI

FENNEL BROTH | MUSHROOM MOUSSE | CRUSHED PISTACHIO

## SECOND

CHARRED FIG & TOCINO

ENDIVES | PURPLE HAZE GOAT CHEESE | LOLA ROSSA | GRAPEFRUIT | CARROT VINAIGRETTE

HAMACHI CRUDO

AVOCADO | WATERCRESS | CUCUMBER SOUR ORANGE GRANITA | PICKLED FRESNO  
SMOKED MUSHROOM

CAPRESE

HERILOOM TOMATO | GOAT SPREAD | CRUSHED MARCONA | MOZZARELLA | FRISEE  
ALFALFA SPROUTS | WINE MUST

## INTERMEZZO

PASSION FRUIT FLOAT | CAVA | MICRO MINT

## THIRD

RACK OF LAMB

MINT RISOTTO | PURPLE POTATO PUREE | ROASTED WHITE PEARL ONION  
HEIRLOOM CHERRY TOMATO | GREMOLATA

SPINALIS STEAK

LEEK MASH | WINTER TRUFFLE | ASPARAGUS | BORDELAISE

CHILEAN SEA BASS

ROMANESCO | DEHYDRATED LEMON | BASIL OIL | FORBIDDEN RICE  
CARROT BROTH | BROWN BUTTER CREAM

PHEASANT

BRIOCHE BREAD PUDDING | ROOT VEG | | PEA PUREE | GRAPE ON THE VINE TOMATO  
PORCCINI JUS

## FOURTH

CHOCOLATE & HAZELNUT SEMIFREDO

MERINGUE | CHOCOLATE GRAVEL | FRANGELICO

CLEMENTINE MERINGUE TART

MULLING SPICE | PIGNOLI | FIG

RIESLING POACHED PEAR

RYE CROUTON | HONEY CREAM | PRESERVED LEMON

CHOICE OF ONE ITEM PER COURSE

\$185 PER PERSON

EXCLUDING TAX AND GRATUITY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.