

jackie's

New Year's Eve 2014

Canapes

Bacala Croquettes, Blood Orange Aioli
Whipped Mortadella, Pistachio, Pomegranate
Chicken Liver, Black Truffle, Grana, Pesto

1st Course

Celery Salad, Fennel, Seabeans, Parsley, Lemongrass and Poppy

Or

Fluke Crudo, Pesto, Almond Milk, Lemon Verbena

Or

Roman Cacio de Pepe, Lemon, Breadcrumbs, Shaved Black Truffle **(\$10 Supplement)**

2nd Course

Sweet Potato Ravioli, Black Walnut, Pickled Pear, Maitake

Or

Slow-Roasted Foie Gras, Parsnip, Huckleberry, Hickory **(\$10 Supplement)**

Or

Sunchoke Veloute, Smoked Oysters, Apple, Caviar

3rd Course

Wagyu Filet of Beef, Garlic Potatoes, Trumpet Mushrooms, Glazed Turnips

Or

Whole Roasted Branzino, Eggplant Caponata, Fennel

Or

Porchetta of Porcellett, White Bean Ragout, Broccoli Rabe, Citrus Gremolata

Or

Grilled 2 Pound Maine Lobster, Cauliflower Gratin, Fresh Truffle Butter **(\$15 Supplement)**

Dessert

Sparkling Wine Toast

Pistachio Mousse, Blood Orange, Ricotta Ice Cream

Or

Chocolate, Chocolate Cremaux, Sea Salt Chocolate Sorbet

\$65 Per Person

excludes beverages, tax and gratuity

*Executive Chef Adam Harvey
and Staff*