

## NEW YEAR'S EVE SPECIALS

### SOUP

COLORADO RIBS FRENCH PHO  
YELLOW CREAMERS, ENOKI MUSHROOMS, ROOT VEGETABLE CONFIT

### FARM

ROMAN CAESAR  
PARMESAN CRISP

NOT SO POACHED PEAR  
BLEU CHEESE EMULSION, CANDIED WALNUT DUST, POACHED PEAR DROPS

### STARTERS

KING CRAB KEY WEST SHRIMP COCKTAIL  
OCTOPUS AIR FRITTERS, BLACK RADISH MIGNONETTE, AVOCADO EMULSION

### CRISPY CLAMS

CHORIZO, CRYSTAL TOMATO BREAD

### NEW WORLD CARPACCIO

DRY-AGED BEEF, SHISHITO CHORIZO VINAIGRETTE

KUMAMOTO OYSTERS ON THE HALF SHELL  
WASHINGTON OYSTERS, PONZU CEVICHE TEAR DROPS

### SAN SEBASTIAN STEAK TARTAR

PRIME DRY-AGED BEEF, SAVORA QUAIL EGG EMULSION

### PORTUGUESE OCTOPUS

CARIBBEAN HASH, SHAVED HEIRLOOM VEGETABLE SALAD

### ENTRÉES

#### FRENCH RIVIERA SEAFOOD FEAST

ROASTED BRANZINO, DIVER SCALLOPS, LOBSTER FRITTERS, CRISPY SERRANO HAM

#### ROASTED WAGYU CHATEAUBRIAND

WHIPPED TRUFFLE MASHED, VIDALIA CONFIT, VALENCIA ROASTED ASPARAGUS,  
FOIE GRAS PEPPERCORN REDUCTION

#### KING ARTHUR STUFFED MAINE LOBSTER

ALASKAN KING CRAB, ENGLISH PEA SPINACH PUREE

#### SNAKE RIVER FARM WAGYU RIBEYE

BROILED ASPARAGUS, CRISPY SPANISH POTATO

#### OVEN ROASTED CHILEAN SEABASS

PECORINO RISOTTO, KEY WEST BUTTER SHRIMP BROCCOLINI SCAMPI

#### COLORADO FILET

CRISPY SPANISH POTATO, BROILED ASPARAGUS

#### MEYERS FARM DRY-AGED WAGYU RIBEYE OSCAR

ALASKAN KING CRAB, PEPPERCORN BÉARNAISE, TRUFFLE ROASTED LEEKS,  
OYSTER SHIITAKE MUSHROOM CONFIT, SPANISH CRISPY POTATO

#### CUBAN ROASTED SUCKLING PIG

TABLE CARVED

PICKLED ONIONS, WHIPPED ROOT VEGETABLES, YUCCA CHIPS, PLANTAIN CHIPS, RADISH SPROUTS,  
BLOOD ORANGE MOJO

#### COLOSSAL FLORIDA STONE CRAB (1 LB)

CHOICE OF TWO: ROASTED ASPARAGUS, BROCCOLINI SCAMPI, PECORINO RISOTTO,  
CRISPY SPANISH POTATO

### **AS WELL AS**

### **CHEF'S FEATURES**

MILK FED VEAL CHOP  
DOMESTIC COLORADO RACK OF LAMB

### DESSERT

CRÈME BRULEE CHEESECAKE  
GIANDUJA CHOCOLATE SPHERE  
SPANISH CHURROS

**FOR RESERVATIONS PLEASE CALL**

**(941)921-9465**