

N E W Y E A R ' S E V E N U

TULĀ

Amuse Bouche

AROMATIC SPICED PUMPKIN SOUP SHOOTER

Topped with a delicate swirl of Cashew cheese, and a sprinkle of candied pepitas

Appetizer

HEIRLOOM BEET CARPACCIO

Draped With a Velvety Cloud of Whipped Chèvre Cheese, Finished with Microgreens, Toasted Hazelnuts, and a Drizzle of Champagne Vinaigrette

Middle Course

WILD MUSHROOM ARBORIO RISOTTO

Crowned with a Hint of White Truffle Essence and Garnished with Edible 24k Gold Leaf

Entrées

(SELECT ONE)

HERB-CRUSTED RACK OF LAMB

Drizzled with a Rich Red Wine Reduction, Accompanied by Silky Whipped Potatoes and a Medley of Honey-Glazed Roasted Root Vegetables (NF)

SEARED HALIBUT

Herb Beurre Blanc, Accompanied by Cous Cous Pilaf, Romesco Hen of the Forest, Oven Cured tomatoes (GF)

HEIRLOOM ZAATAR CAULIFLOWER STEAK

Roasted Pepper Coulis, Eggplant Bean Ragout (V, GF, VG, DF)

Dessert

VALRHONA AVOCADO MOUSSE

Luxuriously Smooth, Paired with Organic Fresh Berries

