

O'GEORGIE

by Curtis Stone

NYE 2021

3 Course Chef's Menu

Supplement Pre-Course:

Oysters Finger Lime Mignonette \$30 ½ dz / \$60 dz

Australian Prawn Cocktail (3) Uni Mayo \$35

Caviar & Accompaniments

Royal White Sturgeon \$105, Kaluga Hybrid \$125, Golden Ossetra \$175, Imperial Kaluga \$410

1st Course:

Foie Gras Torchon Huckleberry Jam, Brioche, Tarragon

Tagliatelle Pasta Chiriboga Espuma
Add Périgord Black Truffle \$75 / Add Alba White Truffle \$95

Roasted Bone Marrow Gremolata, Charred Bread
Add Japanese Whiskey Luge \$50

Winter Salad Castelfranco, Kumquat, Blood Orange, Ginger Vinaigrette

Bouillabaisse Stecca Crostini, Saffron, Kingfish

Main Course:

Liberty Farms Duck Parsnip, Dried Cherry Jus

Spanish Turbot Black Truffle, Trout Roe, Cabbage

Saffron Cavatelli Aged Balsamic, Iranian Pistachios, Melted Leek

Filet Mignon Rossini Oxtail Jus, Green Peppercorn, Black Trumpet
Upgrade to Blackmore 6oz Filet \$55

Tomahawk Ribeye (For 2) 32oz, Rosewood Farms, Texas
For 2 guests only

Add Périgord Black Truffle \$75 / Add Alba White Truffle \$95

Dessert:

Ice Cream Trio Dulce de Leche, Chocolate, Tarragon

Miso Crème Brulee