

NEW YEARS EVE MENU

5CHURCH

AMUSE-BOUCHE

Parsnip Tartlet
aged gouda, crispy shallot, black truffle powder

COURSE ONE

Roasted Beet Salad
roasted red and gold beets, arugula, burrata purée, candied pistachios

Shaved Brussels “Caesar”
hot honey, sourdough croutons, Grana, crispy chicken

Blood Orange Cured Hamachi
coconut lime (leche de tigre), chili crunch, basil oil, satsuma, micro shiso

COURSE TWO

Duck Rillettes
brioche, micro mustard greens, duck prosciutto, miso caramel

Hot Lobster Bisque Dip
sourdough, Gruyère, chive butter

Mushroom Foie Gras Cappelletti
truffle, mushroom powder, frico, charred pearl onion

COURSE THREE

Short Rib with Bone Marrow Thermidor
apple gremolata, crispy shallot

Monkfish “Osso Bucco”
salsa Veracruz, cannellini bean purée, chorizo

Stuffed Acorn Squash
white quinoa, dried cherries, honey lemon vinaigrette, pepitas, herbs, agrodolce

COURSE FOUR

Chocoflan
chocolate cake, vanilla flan, caramel sauce, chantilly cream, fresh strawberries

Raspberry Pistachio Cheesecake
raspberry filling, glazed with fresh strawberries, sparkle of dust



TIERED DINNER PRICING

5:00pm-5:45pm reservations: \$100pp 6:00pm-6:45pm reservations: \$120pp 7:00pm and later reservations: \$120pp

**Includes 1/2 bottle of champagne for parties of 2 + full bottle of champagne for parties of 4*