

FLOR FINA NYE 2023

8:30PM SEATING, 7 COURSE

\$175PER PERSON AMUSE BOUCHE

< FIG & ALMOND ARANCINI >
pomegranate

APERTIF

< CHAMPAGNE & CAVIER >

champagne custard tartelette, mote
marine sturgeon cavier, garlic chive

APPETIZER

< CASINO DE VONGOLE >

gulf clams, guanciale, panko, beurre blanc,
herbs

SALAD COURSE

< LAS DOCE UVAS DE LA SUERTE >

baby gem lettuce, grapes, apple, pickled celery, walnut,
bleu cheese green goddess

INTERMEZZO

< POMEGRANATE SORBET >

bee pollen, gold leaf, savory cone

MAIN COURSE

< BEEF WELLINGTON >

prime tenderloin, truffle duxelles, pancetta, creamed
mustard greens, confit baby carrots, red wine demi-
glace

CHEESE COURSE

< MORBIER >

marcona almond, honeycomb, black truffle, gooseberry jam

DESSERT COURSE

< ESPRESSO MARTINI BUDINO >

kahlua foam, chocolate covered espresso beans

ITALIAN WEDDING COOKIES