

ARTISAN



# New Year's Eve Prix Fixe Menu

## KITCHEN CANAPÉ

### STARTER

#### LOBSTER BISQUE

warm lobster salad, tarragon, aged sherry

#### ENDIVE SALAD

goat cheese, pear, toasted walnut, champagne vinaigrette

#### STEAK TARTARE

hand-cut beef tenderloin, caper, shallot, egg yolk jam

### ENTRÉE

#### BLACK TRUFFLE GNOCCHI

handmade gnocchi, black truffle pate, parmesan fondue

#### SEARED SEA BASS

charred eggplant, shitake mushroom, green olive-caper persillade, meyer  
lemon beurre

#### AGED BEEF FILET MIGNON

crispy potato pave, leek ash, bone marrow bordelaise

### DESSERT

#### BAKED ALASKA

roasted espresso genoise, dark chocolate ice cream, italian meringue