

urban

HILL

New Year's Eve 2022

Amuse-Bouche

cranberry jam, la tur cheese toast, sicilian lemon oil, chervil

First

Crudo of Yellowtail

pickled fennel, passion fruit, carrot, caper relish

Adami Bosco di Gica Prosecco Superiore

Second

Lobster Bisque

compressed apple, brioche croutons, crème fraîche

add Caviar 15

Simonnet Febvre Chablis 2020

Main

add Winter Truffles 25

Petite Filet of Beef

potato gratin, five spice glazed carrots, charred onion demi-glace

- or -

Roasted Free-Range Chicken Breast

fire roasted brussels, vegetable farro, black trumpet mushroom jus

- or -

Butternut Squash Risotto

sautéed kale, toasted piñones, olive pesto

Produttori del Barbaresco Nebbiolo 2020

Dessert

Nutella Mille-Feuille

winter citrus

- or -

House Sorbet

Broadbent Malmsey 10yr Madeira

\$ 110 PER PERSON

WINE PAIRING \$ 55

Executive Chef Nick Zocco - Executive Pastry Chef Jessie Rae Nakoneczny - General Manager Jessica Johns
*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity applied to parties of 6 or greater.