

urban

HILL

New Year's Eve 2023

Amuse-Bouche

Smoked Parmesan Arancini

black truffle aioli

Adami Bosco di Gica Brut Prosecco

First

Smoked Salmon Parfait

chive crème fraîche, egg, caviar, toast

~or~

Hiramasa Crudo

blood orange, avocado, coconut ceviche dressing, calabrian chile, fried carrot

Selbach Incline Riesling 2020

Second

Lobster Bisque

caviar crème fraîche, pickled fennel, cornbread crouton

~or~

Frisée Salad

marcona almonds, apple, dried cherries, roasted beets, citrus vinaigrette

Simonnet-Febvre Chablis 2021

Main

choice of:

Agnolotti

potato and celery root purée, maitake mushrooms, broccolini, black truffle

Damilano Marghe Nebbiolo 2020

Dayboat Scallops

fregola sarda, romanesco, swiss chard, lobster beurre blanc, pickled chiles

Fraga do Corvo Godello 2019

Creekstone Farms Tenderloin Filet

grilled broccolini, potato purée, green peppercorn demi-glace

Albert Bichot Bourgogne Pinot Noir 2020 or Routestock Cabernet Sauvignon 2022

Utah Elk Chop

sweet potato gratin, broccolini, ancho chile cranberry demi-glace

Dehesa La Granja Tempranillo 2018

Add maine lobster 24, caviar 15, black truffle 25

To Finish

Black Forest Bombe

rum anglaise, cherry syrup, chocolate curls

Dow Tawny Colheita Port 2007

~or~

Key Lime Pie

coconut chantilly, graham crust, toasted coconut

Château Cantegril Sauternes 2017

\$130

SOMMELIER SELECTION \$55

Executive Chef Nick Zocco - Executive Pastry Chef Chris Straughan - Beverage Manager Bijan Ghiai
*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity applied to parties of 6 or greater. 2% gratuity applied to Culinary Team appreciation.