

urban

HILL

New Year's Eve 2024

— Amuse Bouche —

Spanish Blue Fin Tuna*

yuzu ponzu, cucumber, fennel

~ or ~

Buckwheat Blini

smoked beet hummus, apple relish

— First —

Bourbon Glazed Texas Quail

frisée, sherry truffle vinaigrette

Jolie Laide "Trousseau Gris" 2022, Sonoma, California

~ or ~

Crab Cake

red chile aioli, citrus and pickled onion chutney

Villa Job "Piantagrane" Pinot Grigio 2022, Friuli-Venezia, Italy

— Second —

Spinach Salad

poached pear, beets, feta, citrus sherry vinaigrette

Olivier Cazenave "Bel Echappe Blanc" NV, Bordeaux, France

~ or ~

Cream of Potato Soup

black trumpet mushrooms, cornbread crumb

N.A.G. "Betsek" Hárslevelű 2019, Matra, Hungary

— Main —

please choose

Creekstone Farms Tenderloin Filet*

green chile cauliflower gratin, roasted mushrooms, peppercorn demi-glace

Maquis "Reserve" Cabernet Sauvignon 2019, Colchagua Valley, Chile

Day Boat Scallops

creamy fregola sarda, pickled chiles, miso roasted butternut squash, romanesco, lemon beurre blanc

Ridge Grenache Blanc 2022, Paso Robles, California

Niman Ranch Lamb Porterhouse Chops*

olive and fig agrodolce, roasted carrots, parsnip purée

Domingo de Pingus "PSI" Tempranillo 2021, Ribera del Duero, Spain

Black Truffle Risotto

wild mushrooms, pecorino piccante, red wine reduction

Luigi Voghera "Cotta" Barbaresco 2018, Piedmont, Italy

*upgrade Lobster 24 Caviar 18 Winter Truffle 25

— Dessert —

Persimmon Crème Brûlée Tart

custard, sable, almond crumble

Cascina Montagnola "Sornione" Late Harvest Sauvignon Blanc, Colli Tortonesi, Italy

~ or ~

Billionaire's Cake

pistachio crèmeux, brownie bisquit, dark chocolate mousse, candied pistachio, dark chocolate shell

Longoria "Vin Dulce" Syrah 2014, Lompoc, California

\$139 PER GUEST | \$55 SOMMELIER SELECTION

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Beverage Director Katie Forstner - General Manager Jessica Johns
20% gratuity applied to parties of six or more. 2% gratuity applied for Culinary Team appreciation, removable upon request

Sommelier selection is subject to change due to DABS availability

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.