

+ luminaria +

restaurant & patio

NEW YEAR'S EVE
DECEMBER 31, 5PM - 9PM

STARTERS

Potato Terrine

Crab | Caviar | Bitter Greens | Crème Fraiche

or

Beef Tartar

Cured Yolk | Parmesan | Pepper | Brioche

or

White Bean Soup

Ham Hock | Black Eyed Pea Salad | Crisp Garlic

ENTRÉES

Lobster Tail

Rosemary Tomato Butter | Melted Leek Cappelletti | Garlic Bread Crumbs | Wild Rice

or

Filet Mignon

Peppercorn Demi | Hasselback Potato | Black Truffle | Potato Rosti

or

Rack of Lamb

Black Eyed Peas | Demi-Glace | Kale | Roasted Carrots

or

Roasted Butternut "Steak"

Cranberry | Forest Mushroom | Crisp Brussels | Brown Butter

DESSERTS

Pumpkin Crepe Cake

French Vanilla Crème Anglaise | Cinnamon Sugar

or

Pecan Mille Feuille

Eggnog Anglaise

or

Nutella Semi Fredo

Marshmallow | Hazelnuts

\$95 per person plus tax and gratuity

Executive Chef Sean Sinclair, New Mexico

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