

# New Year's Eve by River

Executive Chef Paul Krawic's Five-Course Prix-Fixe Menu ... 8:00 - 9:00PM Seating

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## de demarrage...

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—/ Please Choose One /—

*Winter Panzanella Salad*

POMEGRANATE VINAIGRETTE

*Baby Romaine Caesar Salad*

ROASTED GRAPES & VERSUS CAESAR DRESSING

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## deuxieme...

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—/ Please Choose One /—

*Roasted Mushroom Soup*

FLAMING BRANDIED WOOD EAR MUSHROOMS

*Trichotomy of Oysters*

ROCKEFELLER / BIENVILLE / ROFFIGNAC

*Mini Veal Osso Buco*

ASIAGO POLENTA

*Lobster Bisque*

TRUFFLE PEARLS

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## intermezzo...

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*Sorbet*

CUCUMBER POMEGRANATE

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## piece de resistance...

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—/ Please Choose One /—

*Prime Rib & King Crab Legs*

MUSHROOM NOODLES / YUCA FRIES

*Kansas City New York Strip Steak*

ROASTED TRICOLOR CAULIFLOWER / PEARLED POTATOES

*Pan Seared Black Cod*

SPAGHETTI SQUASH / MARBLED POTATOES / FOIE GRAS BUTTER

*Roasted Organic Chicken*

BLACK FOREST LENTILS / HARICOT VERT

*Crab-Stuffed Colossal Shrimp*

MISO GLAZE & BONITO FLAKE / SQUID INK RISOTTO & STIR-FRIED KIMCHI SEAWEED

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## apothecose...

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—/ Please Choose One /—

*Champagne Panna Cotta*

RASPBERRY & POMEGRANATE SAUCE

*Caramel Affogato*

CHURROS & SALTED CARAMEL

*Pavlova Trio*

CHOCOLATE HAZELNUT / LEMON CURD / GRAPEFRUIT