

AQUA

SEAFOOD & CAVIAR RESTAURANT

by *Shaun Hergatt*

NEW YEAR'S EVE

295 Per Person

Amuse Bouche

***Caspary Caviar Blini Duo & Champagne Toast**

First Course

***Chilled Foie Gras Torchon**

Strawberry Layers, Pistachio Crust, Served with Fig Batard

Or

***Toro Tartare with Caviar**

Ponzu Gel, Quail Egg Yolk, Served with Crispy Nori

Second Course

Chestnut Soup

Truffle, Pistachio Brittle

Or

Seared Quail

Quince and Apricot Relish, Chicken Jus, Micro Herb Salad

Third Course

***Langoustine with Caviar**

Grilled Langoustines, Citrus Gastrique, Fennel Salad

Or

***Chilean Seabass with Caviar**

Orange Cream Reduction, Pomme Purée

Fourth Course

Filet Mignon with Truffle Pomme Purée

6 oz Filet, Sauce Au Poivre, Truffle Pomme Purée

Or

Duck Breast

Honey 5 Spice Duck Breast, Blackberry Gastrique,
Glazed Baby Turnips

Dessert

Chocolate Cake
with Sparklers



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