



R.AIRE

# NEW YEAR'S EVE MENU

## Champagne Toast

### Amuse bouche

## STARTER

*choice of one*

### Winter salad

baby kale, pomegranate, fennel, goat cheese

### Lobster bisque

pumpkin seeds, creme fraiche, sambuca

### Local red shrimp

albarino wine, garlic, parsley, evoo

### Sea scallop crudo \*

caviar, spicy pistachio, daikon radish, ponzu

### Pincho moruno

lamb, couscous, moroccan spices

## MAIN

*choice of one*

### Halibut confit

evoo, garlic, quindilla, sunchoke, baby carrots

### Crescent Duck \*

crispy spinach polenta, roasted pears, citrus fluid gel, fig demi-glace

### Mushroom fideua

seasonal mushrooms, pasta, secreto - pork skirt steak  
*vegetarian option with asparagus*

### Grilled wagyu filet mignon \*

truffle mashed potatoes, haricots verts, porcini sauce

### Braised short ribs

celery & parsnip mash, au jus, seasonal vegetable

## DESSERT

*choice of one*

### Basque cheesecake

### Chocolate hazelnut mousse cake

### Tarta de Santiago

almond cake with fresh berries

*\$150/per person*

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*Please alert your server of any food allergies.*

*\*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*