

## NEW YEAR'S EVE DINNER 2018

# *the Pink Cabana*

Early Seating  
5:30pm-7pm  
\$80 per person

Late Seating  
8pm-9:30pm  
\$100 per person

### CHOICE OF APPETIZER

Veloute of Toasted Chestnut,  
Cranberry Conserva, Spiced Crème

-or-

Winter Chicory Salad, Fuyu Persimmon,  
Walnut Croccantino, DOP Gorgonzola

### CHOICE OF ENTREE

Epoisses Risotto, Red Kuri Squash, Wild Mushrooms

-or-

Maine Diver Scallops, Celery Root Puree  
Montain Rose Apple Conserva, Madras Curry Crème

-or-

Filet Mignon, Potato Puree, Roasted Bone Marrow  
Root Vegetables, Red Wine Sauce

*Périgord Black Truffle Supplement MP*

### CHOICE OF DESSERT

Valrhona Chocolate Souffle Cake, Espresso Anglaise,  
Vanilla Bean Ice Cream, Dark Chocolate Tuile

-or-

Arkansas Black Apple Tarte Tatin,  
House-Fermented Cinnamon Crème Fraiche

Brewed Coffee or Organic Herbal Tea

### Late Seating Includes:

Chef Jason Niederkorn's White Truffled Egg  
& Pink Cabana Sparkling Rosé

