



IN-HOME NEW YEAR'S EVE PARTY



serves 35 people

AMUSE-BOUCE

Black Trumpet, Speck and Pear Parcel with Three Beets

FIRST COURSE

Roasted Cauliflower Soup with Truffled Stilton and Chive

SECOND COURSE

King and Queen of the Ball...Rare Block of Tuna with Foie Gras, Sweet Potato, Black Cherry and Plantain

A Very Celery Caesar...Grilled Romaine Hearts with Celery Leaves, Strips of Celery Root, White Anchovy and Celery Seed Lemon Aioli

THIRD COURSE

Mustard and Garlic Crusted Lamb Rack with Jumbo Asparagus Creamy Potato Cake and Rosemary Jus

Broiled Sea Scallops with Duchess Potato, Eggplant Tomato Pave and Lemon Beurre Blanc

CHEESE

Grand Cheese Plate...Four Fine Local and Imported Cheeses Served with Grilled Brioche

DESSERT

A Trio of Citrio's Signature Sorbets...Cassis, Coconut and Apple Calvados

Warm Chocolate Terrine with Turbanado Torched Bananas and Ginger Orange Jus