



G E M M A

NEW YEAR'S EVE DECEMBER 31st 2024

AMUSE BOUCHE

truffled black-eye-pea hummus
pita chip, black-olive tapenade

FIRST COURSE (choose one)

BURRATA

compressed pears, crispy prosciutto, rosemary gnocco fritto
AHI TUNA CARPACCIO

scallion nuoc cham, chile, crushed cashews, mint, cilantro
HEARTS OF PALM "CEVICHE"

leche de tigre, cucumber, red onion, fresno chile, sweet-potato chips

SECOND COURSE (choose one)

CLAMS CASINO AL DIAVOLO

cherry-bomb peppers, white wine, herbed breadcrumbs

KOREAN FRIED QUAIL

gochugang sauce, daikon apple slaw, jalapeño, cilantro

CURRIED CAULIFLOWER BISQUE

mango powder, fenugreek, coconut crema, mint chutney

THIRD COURSE (choose one)

RICOTTA GNOCCHI

venetian duck ragù, juniper, orange, pecorino

SQUID-INK TAGLIATELLE WITH CRAB & UNI

blue crab, uni butter, esepette, lemon zest, chives

RIGATONI ALLA ZUCCA

Herb-roasted butternut purée, shiitakes, delicata, pepitas, crispy sage

FOURTH COURSE (choose one)

SHORT RIB OF BEEF

pecorino polenta, glazed heirloom carrots, pickled cipollini, celery leaf

COCONUT-POACHED HALIBUT

forbidden black rice, baby bok choy, chile oil, thai basil

WINTER VEGETABLE SHEPHERD'S PIE

french lentils, fennel, carrot, leek, thyme-whipped potatoes

DESSERT (choose one)

CHOCOLATE HAZELNUT SEMIFREDDO

dark chocolate drizzle, toasted hazelnut

OLIVE OIL CAKE

blood-orange suprême, pistachio crumble

ROASTED PEAR TART

caramelized white chocolate pastry cream