

firefly grill

NEW YEAR'S EVE TASTING

AMUSE-BOUCHE

PASSION FRUIT DARK CHOCOLATE BONBON ^{GF/V}
SMALL BATCH GOURMET CHOCOLATE BY BLACKBIRD CHOCOLATE CO.

FIRST COURSE

firefly OXTAIL FRENCH ONION SOUP
BONE MARROW BROTH, BRAISED SWEET ONION, THYME, CIABATTA, GRUYÈRE

OR

LOBSTER AND SHRIMP BISQUE ^{GF} *+\$10*
LOBSTER BONE BROTH, 'ROLLING LAWNS' CREAM, CELERY, ONION, SHRIMP, CRÈME FRAÎCHE

SECOND COURSE

SESAME SUMAC SALAD ^{GF/V}
SUMAC AND TAHINI VINAIGRETTE, CHERRY TOMATO, CILANTRO, LEMON JUICE, MINT,
POMEGRANATE SEED, GOAT CHEESE, GREEN AND RED LEAF LETTUCE

THIRD COURSE

POTATO PAVÉ WITH CAVIAR ^{GF}
CRISPY POTATO, CAVIAR, CRÈME FRAÎCHE, CHIVE, BLACK TRUFFLE SHAVING

FOURTH COURSE

CRISPY PORK BELLY WITH SPICED PORK CONSOMMÉ ^{GF}
SHIITAKE MUSHROOM, CILANTRO, CHILI CRUNCH, SHISO LEAF, POMEGRANATE SEED

FIFTH COURSE

BRAISED LAMB STEAM BUN
TZATZIKI, SHREDDED CUCUMBER SALAD, DICED APPLE

SIXTH COURSE

PAN-SEARED DIVER SCALLOP ^{GF}
ROASTED RED PEPPER AIOLI, CITRUS GREMOLATA, PICKLED YELLOW PERUVIAN PEPPER

SEVENTH COURSE

CHOICE OF ENTRÉE:

ADD-ON: 8 oz. PICKED LOBSTER TAIL \$35

CHOICE OF STEAK ^{GF}

firefly WHIPPED POTATOES, HOUSE DEMI-GLACE

4 oz. PAN ROASTED FILET

8 oz. BROILED FILET *+\$20*

16 oz. BONE-IN RIBEYE *+\$25*

16 oz. PRIME NEW YORK STRIP *+\$35*

ADD-ONS

GRILLED SHRIMP... 5 PER GRILLED MUSHROOMS... 4
GRILLED ONIONS... 4 'POINT REYES' BLUE CHEESE... 6

BERKSHIRE PORK SHANK POZOLE ^{GF}

SMOKED PORK SHANK, TOMATILLO AND HOMINY BROTH, RADISH,
SHREDDED CABBAGE, QUESO FRESCO, PICKLED SERRANO, LIME

BRAISED LAMB SHANK

MERGUEZ SPICED LAMB, BLISTERED CARROTS AND PARSNIPS,
WARM COUSCOUS WITH DILL AND FENNEL, THAI BASIL CHIMICHURRI

FRIED CHICKEN PICCATA

CRISPY FRIED CHICKEN THIGH, COUSCOUS HERB SALAD,
LEMON CAPER SAUCE

SCALLOP RISOTTO ^{GF}

WILD MUSHROOM RISOTTO, SEARED SCALLOPS,
BLACK TRUFFLE SHAVING

SUBSTITUTE LOBSTER TAIL *+\$30*

ROASTED ATLANTIC SALMON

HOT AND SOUR COCONUT CURRY LOBSTER BROTH,
RAMEN NOODLE, PICKLED CARROT AND DAIKON RADISH,
CILANTRO, THAI BASIL, APPLE,
CHILI CRUNCH, COCONUT YUZU FOAM

ROASTED SEA BASS ^{GF} *+\$25*

LEMONGRASS COCONUT CREAM, RICE NOODLE,
PICKLED CARROT AND DAIKON RADISH, CILANTRO, THAI BASIL,
SAUTÉED SHIITAKE AND OYSTER MUSHROOMS

MUSHROOM PHO ^{GF/V}

UMAMI RICH MUSHROOM BROTH,
SHIITAKE, OYSTER, MAITAKE, AND PORCINI MUSHROOMS,
RICE NOODLE, CILANTRO, THAI BASIL,
PICKLED SERRANO PEPPER, HOISIN, SAMBAL,
MUNG BEAN SPROUTS, LIME WEDGE

EIGHTH COURSE

firefly CHOCOLATE DREAM CAKE
FLOURLESS CHOCOLATE CAKE, TART CHERRY GEL, TOASTED MARSHMALLOW FLUFF

4 COURSES (1•2•7•8) FOR \$75, WITH WINE \$95
6 COURSES (1•2•3•4•7•8) FOR \$95, WITH WINE \$125
8 COURSES FOR \$125, WITH WINE \$165

GF - GLUTEN FREE / V - VEGETARIAN

To offset rising costs, a 5% service charge will be added to all checks. This may be removed upon request.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER WHEN ORDERING.

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