

Sloane's

CORNER

NEW YEAR'S EVE DINNER

\$125 PER PERSON

1st course

Honeynut Squash Soup, Camomile Honey, Ricotta Toast
Arugula Salad, Orange, Pomagrantes, Pine Nuts, Goat Cheese
Yellowfin Tuna Crudo, Fried Capers, Sorrel, Gribiche

2nd course

King Crab Bucatini , Soft Poached Egg, Pecorino, Black Pepper
Winter Black Truffle Risotto, Parmesan, Creme Fraiche

3rd course

Chilean Sea Bass, Paella, Maine Lobster, Mussels, Button Clams
Filet Mignon Au Poivre, Potato Pave, Asparagus, Black Truffle
Organic Chicken, Yukon Potato, Brussel Sprouts, Trumpet Mushroom
Duroc Pork "Tomahawk", White Sweet Potato, Kale, Gooseberries

4th course

Gold Chocolate Bar, Nutella, Hazelnut, Creme Fraiche Sorbet
Warm Olive Oil Cake, Winter Citrus, Vanilla Bean Ice Cream
Hibiscus Baked Alaska, Pistachio, Grand Marnier

WINE PAIRING
AVAILABLE

The background is a dark navy blue, densely decorated with festive elements. Scattered throughout are stylized fireworks in white and gold, some with radiating lines and others as clusters of dots. There are also several champagne glasses, two of which are shown clinking together. The overall aesthetic is celebratory and elegant.

Sloane's
CORNER

NEW YEAR'S EVE
DINNER