Marisol

New Years Eve Dinner



SELECT ONE DISH PER COURSE

STARTER

PETITE ROMAINE LEAF SALAD
crispy garlic, creamy caper dressing, Parmigiano Reggiano

SPINACH AND ENDIVE SALAD
candied walnuts, Honeycrisp apple, creamy grape vinaigrette

SEARED DIVER SCALLOP
cauliflower ravioli, smoky trout roe vin blanc, fennel pollen

WINTER SQUASH CROQUETTE
red kuri squash, kale puree, sage, black urfa chili, cotija cheese

CLAM CHOWDER
creamy white clam chowder, bacon, leeks, new potato, fine herbs

AHI TOSTADA
bigeye tuna, avocado, radish, pickled jalapeño, matcha oil

FILET CARPACCIO
cold smoked filet of beef, crispy capers, lemon basil, arugula, Dijon, Parmesan

ENTRÉE

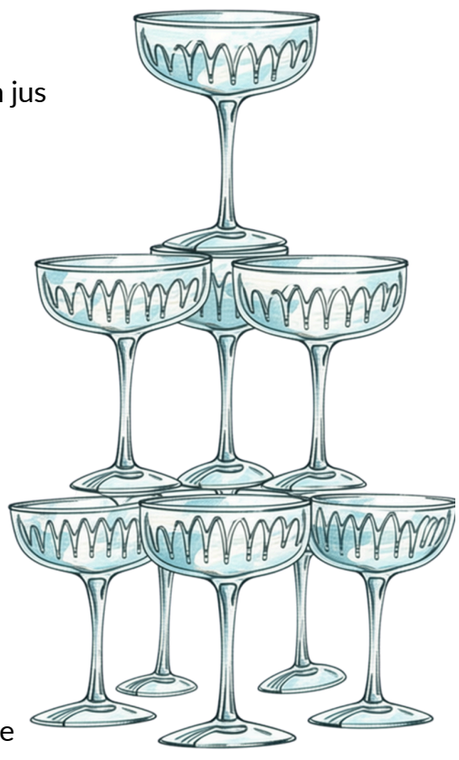
SEAFOOD CAVATELLI
black and white cavatelli, lobster, crab, and scallops, sun-dried tomato pesto, crisp delicata squash, lobster broth

MARY'S FREE-RANGE CHICKEN
braised root vegetable- pancetta hash, crispy kale, mighty cap mushroom jus

ORA KING SALMON
saffron fregola pasta pearls, baby fennel, Picholine olives, tangerine, salmon caviar beurre blanc

PORCINI AND PORTABELLA RAVIOLI
San Marzano crushed tomato and truffle ragu, crispy rosemary, whipped ricotta

WAGYU PICANHA
Yukon and sweet potato gratin, petite carrots, pole beans, roasted pineapple, chimichurri
(add 6 oz lobster tail + 40.00)



DESSERT

WARM BEIGNETS WITH DIPPING SIDES
butterscotch pudding, persimmon vanilla preserve, dark chocolate fondue

BLACK FOREST MOUSSE CAKE
chocolate cake, white chocolate mousse, cherry mousse, and morello cherry sauce

LEMON GELATO TRUFFLE
limoncello curd, meringue, lemon crisps