

ALTO
BAR & GRILL

BLACK
&
Coca

NEW YEAR'S EVE MENU

AMUSE BOUCHE

FIRST COURSE

BEEF TARTARE - gribiche, cured egg yolk, sage, grilled sourdough
OR

SCALLOP CEVICHE - aji amarillo, pickled radish, sweet potato bark
OR

GRILLED HALLOUMI - pickled cauliflower, tomatoes, smoked almond romesco

SECOND COURSE

CARAMELIZED ONION & ROASTED GARLIC BISQUE
gorgonzola, burnt butter croutons

MAIN COURSE

GRILLED USDA HANGER STEAK - asparagus, signature steak sauce
OR

CONFIT DUCK LEG - stewed beluga lentils, earl grey & cherry reduction
OR

SOUS VIDE SALMON - smoked beetroot, kale chips
OR

MUSHROOM & ASPARAGUS PAPPARDELLE(V) - truffle, parmesan

DESSERTS

RASPBERRY & VANILLA MACARON TRIFLE - maraschino drunken berries
OR

DARK CHOCOLATE FONDANT - stewed plum compote, vanilla ice cream
OR

ARTISANAL CHEESE PLATE - chef's selection of cheeses, lavosh, figs, quince

\$788 per person
plus 10% service charge