

New Year's Eve Dinner

December 31, 2017

7pm-10pm

AWAKEN

Piedmont tartra', savory custard, winter truffle, speck Americano, snipped herbs

EVOKE

(choice of one)

Wagyu beef tartare, pickled and blanched asparagus, quick ricotta cheese, crispy shallot, whey gelato

Foie gras torchon, celery root, compressed black Arkansas apple, l'artisan brioche

SAVOR

(choice of one)

Seared "Mano de Leon" day boat scallops, braised forono beets, celery root silk, mache, orange olive oil, California hazelnut crumble

Green and red oak salanova lettuce, Asian pear, Comte cheese, pickled green strawberries, radishes, hazelnut vinaigrette

TEMPT

(choice of one)

Wood charcoal roasted Brandt beef striploin, dauphinoise potato, rapini, heirloom tomato, espelette oil, bordelaise sauce

Crispy ravioli, forest mushrooms, romesco cauliflower, manchego cream, micro herbs, pickled enoki mushroom

Lobster "carbonara", Maine lobster, squid ink linguini, piquillo peppers, apple smoked bacon, green onion, mint, uni butter

ELEVATE

(choice of one)

Poached Seckel pear, red berry cake, triple chocolate cheesecake, macaroon, limoncello creme anglaise salted caramel, berry coulis, chantilly

Cheese plate

Crottin de chavignol, brillat savarin triple cream, tete de moine, homemade jam, our own honey comb., almond fig cake, walnut cranberry toast

\$95+/\$125++ with wine pairing

Reservations can be made at ext. 2150 or 760.770.2150

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