

NEW YEAR'S EVE MENU

THE OSPREY | December 31, 2021

First seating \$145++

Second seating \$195++

OYSTER BEIGNET

horseradish crème fraîche, sustainable caviar

CHESTNUT VELOUTE

celery, lardons, porcini emulsion

choice of

HAMACHI CRUDO

apple, pomegranate, mustard seeds, ponzu, crispy ginger

CELERIAC RISOTTO

carnaroli rice, Périgord truffle, sage, bone marrow croquette

INTERMEZZO

lemon honey-ginger sorbet, prosecco

choice of

DOVER SOLE

confit leeks, pomme purée, caviar burre blanc

PHEASANT

forest mushroom, Périgord truffle, Swiss card, parsnip purée

HERB CRUSTED VENISON RACK

heirloom carrots, tahini-carrot purée, charmoula

UBE MONT BLANC

chantilly, candied sweet potato, meringue

Chef Denevin Miranda