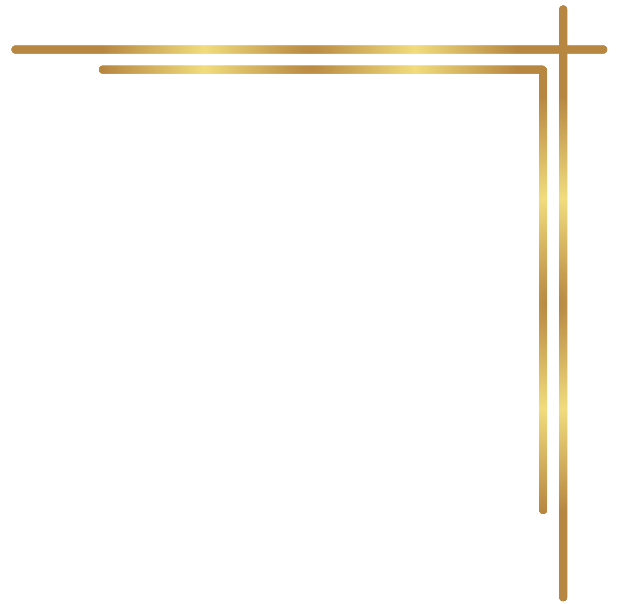


Blackbird



Prelude

Roasted Parsnip Bisque, Maple Glazed
Pecans, Carrot & Coriander Emulsion

First Act

Heirloom Beet and Burrata Salad, Santa Barbara
Citrus, Tatsoi, Broken Vinaigrette

Or

Juniper Crusted Venison Carpaccio, Olive Oil
Powder, Micro Rocket, Caperberries, Brioche

Second Act

Wild Mushroom Risotto, Port Wine Agro Dolce,
Cave Aged Pecorino

Or

Butternut Squash Gnocchi, Sage Crema, Crispy
Shallots & Herbs

Third Act

Sous Vide Wagyu Filet Mignon, Dulce Gorgonzola
Pomme Puree, Duck Fat Bordelaise

Or

Seared Loup de Mer, Local Prawn, Petite
Artichokes, Heirloom Tomatoes

Or

Roasted Tomato Sugo, Hand Whipped Ricotta, Egg
Yolk Tagliatelle, Charred Eggplant

Epilogue

Chocolate Passion Entremet
Candied Kumquats, Yuzu, Salted Praline Ice Cream

New Year's Eve 2024
\$150 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.