DAHLIA

NEW YEAR'S EVE DINNER MENU

A Champagne Toast to Begin

AMUSE-BOUCHE

Potato Dauphine & Italian Caviar
Crème fraîche, chives

STARTERS
Choice of one

Scallops & Cauliflower Velouté
Caramelized scallops on silky cauliflower velouté, prosciutto crisp, nutty brown butter, and a bright lemon beurre blanc

Burrata, Squash & Pomegranate
Hand-torn burrata, caramelized delicata squash, pomegranate jewels, toasted hazelnuts, fried basil, and an aged balsamic glaze

MAIN COURSES
Choice of one

Filet Mignon Café de Paris
Flame-grilled filet, melting Café de Paris butter, golden potato gratin, charred broccolini, and a rich red wine reduction

Rosemary & Fennel Roast Pork
Pork belly and loin, rosemary and fennel seed filling, crispy crackling, golden roast potatoes, braised winter greens, and salsa verde

Midnight Risotto
Squid ink Carnaroli risotto, seared calamari, lemon aioli, avocado, and a ribbon of extra virgin olive oil

DESSERTS
Choice of one

Vanilla & Orange Panna Cotta
Madagascar vanilla cream, candied orange compote, pomegranate jewels, and a toasted almond crumble

Torta Gianduja
Dark chocolate and roasted hazelnut cake, strawberry compote, vanilla bean gelato, and cocoa crumble

THREE-COURSE SET MENU · $145 PER GUEST
Taxes and gratuity are not included.

Please inform your server of any allergies or dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.