# LIONFISH

MODERN COASTAL CUISINE

Executive Chef JoJo Ruiz

## NEW YEAR'S EVE 2027

### $170 PRE-FIX MENU

**• Amuse - Bouche •**

**Spicy Tuna Arancini, Salmon Roe, Negi**

**• First Course •**

Surf

**Tuna Carpaccio**

Big Eye Tuna, Chives, Shallots, Capers, Yuzu Kosho Aioli, Arugula, Lemon Oil, Pistachio

Turf

**Beef Carpaccio**

Ribeye, Potato Crisp, Black Garlic Aioli, Wasabi Ponzu, Bubu Arare, Mizuna

**• Second Course •**

Surf

**Clam Chowder Gnocchi**

Smoked Bacon, Confit Potatoes, Celery Leaf, Chives, Chili Oil

Turf

**Lamb Barbacoa**

Cavatelli, Goat Cheese, Crunchy Shallot Chips, Calabrian Chili

**• Third Course - Entrées •**

Surf

**Lubina**

Miso Gochujang, Smoked Trout Roe, Yuzu-Ginger Beurre Blanc, Charred Greens

Turf

**NY Strip**

Wasabi Glaze, Confit Garlic, Charred Broccoli, Truffle Potatoes

**• Dessert •**

**Japanese Honey Toast**

Milk Bread, Sugar Crust, Vanilla Mousse, Strawberries, Matcha Powder, Mochi, Lemon Pearls, Creme Anglaise