

New Year's Eve Dinner

\$95 DINNER
+\$55 WINE PAIRING

Amuse Bouche

GOUGÈRE PUFF

Champagne Glazed Pancetta

First Course

(Choice Of)

LOBSTER & CITRUS SALAD

Butter Lettuce, Grapefruit, Avocado, Champagne Vinaigrette

WINTER CHICORY SALAD

Poached Pear, Blue Cheese, Toasted Pecans, Port Reduction

CAVIAR & BLINI

Egg, Onion, Crème Fraîche, Chive

LOBSTER BISQUE

Cognac Cream, Butter-Poached Lobster, Chive Oil

Entrée

(Choice Of)

(Add Black Truffle or Butter-Poached Lobster \$25)

14 OZ F1 NY STRIP

Wild Mushrooms, Parsnip Purée, Red Wine Demi

PAN-SEARED HALIBUT

Saffron Risotto, Roasted Fennel, Lobster Nage

FILET MIGNON

Truffle Potato Purée, Asparagus, Béarnaise

ROASTED CAULIFLOWER "STEAK"

Potato-Leek Purée, Wilted Spinach, Champagne Beurre Blanc

Dessert

(Choice Of)

CHAMPAGNE MOUSSE

Gold Leaf, Raspberries, Almond Tuile

DARK CHOCOLATE LAVA CAKE

Grand Marnier, Crème Anglaise

THE RESERVE

AT THE HIGHLAND

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL CHECKS WILL HAVE A 20% GRATUITY ADDED