



PLUMPJACK

CAFE

NEW YEAR'S EVE

PRIX FIXE...120.00 PER PERSON NOT INCLUDING TAX AND GRATUITY

CHAMPAGNE

AMUSE BOUCHE

FIRST COURSE

PUREE OF JERUSALEM ARTICHOKE SOUP

Brown Butter Emulsion, Manchego Cheese Fondue

RED BEET & DIVER SCALLOP "CARPACCIO"

California Osetra Caviar, Lemon Oil, Fresh Wasabi

SECOND COURSE

ROASTED SWEETBREADS

Lentil & Andouille Stew

HOUSE MADE TAGLIATELLE

Hamon Broth, Foraged Mushrooms, White Truffle Oil

SEARED DUCK BREAST

Sweet Potato Puree, Chestnuts, Fresh Cranberries



PLUMPJACK

CAFE

T H I R D C O U R S E

PORT BRAISED SHORT RIBS

Smoked Bacon, Braised Greens, Black Eyed Peas

CARAMELIZED FILET OF LING COD

Buttered Green Cabbage, Black Trumpet Mushrooms

DUO OF KUROBUTA PORK

White Hominy, Fresh Oregano, "Salsa de Menudo Rojo"

D E S S E R T

CHOCOLATE DECADENCE

Chocolate Sorbet, Ganache, Satsuma Mandarin Reduction

BLOOD ORANGE SORBET

Brandy Pound Cake, Toasted Almond Anglaise

Happy New Year From The PlumpJack Family