



Altius New Year's Eve 2024

Prix Fixe Menu select one per course | \$195

STARTERS

- Charcuterie** | artisanal cured meats, imported cheeses, grilled naan, crackers, honeycup mustard, sour cherry conserva
- *Chilled Oysters** | pear mignonette, horseradish, cocktail sauce, lemon wedge
- Footprints Farm Pork Belly** | house made sauerkraut, whole grain mustard & celery root puree, apple cider maple glaze
- *Heron Point Crab Toast** | wild caught colossal crab, grilled artichoke cream cheese, basil aioli, rustic baguette, petite herbs
- Grass-fed Meatballs** | pomodoro, parmesan fondue, basil essence, toasted breadcrumbs

SOUP & SALADS

- She Crab Bisque** | butter poached colossal crab, uni butter brioche, bottarga snow
- Altius Caesar** | zàatar spiced little gem lettuce, buttermilk green goddess dressing, shaved parmesan cheese, white anchovies, brioche crouton
- Iceberg Wedge Salad** | baby iceberg, Affinee buttermilk blue cheese, egg mimosa, applewood smoked bacon, imported marinated tomatoes, toasted breadcrumbs

ENTRÉES

- *Chilean Seabass** | smoky chorizo clam chowder, Yukon gold potatoes, wild foraged chanterelles, baby kale, broccolini, leek veloute
- Seafood Pappardelle** | butter poached lobster tail, Oishii shrimp, Hokkaido scallop
- *Heritage Breed Tomahawk Pork Chop** | orange fennel mostarda, marcona almonds, Brussels sprouts, bacon, Calabrian chili jam, truffled gouda purple potato purée, maître d'hôtel butter
- *Ōra King Salmon** | lobster fennel broth, shellfish risotto, broccolini, crab croquette
- Footprints Farm Chicken Suprême** | bacon cheddar pierogies, smoked gouda fondue, crisp Brussels sprouts, maple chili Calvados gastrique
- Veal Osso Bucco** | creamy parmesan polenta, wild mushrooms, demi glace, hazelnut gremolata

***Black Angus Filet Mignon**

truffled purple potato purée, baby carrots, herb garlic lebneh, crisp shallots, maître d'hôtel butter

Add:

gorgonzola dolce 6 | horseradish creme 3 | caramelized onions 5 | wild mushrooms 5 | herb chimichurri 3 | butter poached colossal crab 14 | Oishii shrimp 14 | Hokkaido Scallop 14

FOR THE TABLE

Saffron & Shellfish Risotto **14** Truffled Gouda Purple Potato Purée **9**
Baby Carrots, Herb Garlic Lebneh, Crisp Shallots **12** Pommes Frites **9**
Brussels Sprouts, Bacon & Calabrian Chili Jam **9**

DESSERTS

- Gilded Orange** | dark chocolate and orange with vanilla and Gran Marnier
- Tropical Pavlova** | crisp meringue with coconut and tropical fruits

Executive Chef/Partner: Jessica Bauer

Chef de Cuisine: Michael Guadagnolo

*The consumption of raw or under cooked meat, poultry, seafood, shellfish and or egg may increase the risk of food borne illness.

Your final bill will include a 20% gratuity this evening.