

RING IN THE NEW YEAR!

It's a delicious New Year's Eve celebration with multi-course menus, **exciting wine pairings** at a fabulous price, and **limo service** to your Downtown destination of choice. Stop by for dinner before the party, or enjoy the **cosmopolitan vibe** all night long and into the New Year!

4-Course - \$50 - 5 p.m. to 7:30 p.m.

A la carte menu in the bar

5-Course + Champagne - \$75 - after 8 p.m.

Flamenco Guitar Duo

Make Your Reservations Today! Ciudad - 213.486.5171

MENU HIGHLIGHTS

White Prawn Tartare

lobster caviar, radish, yuzu, pomegranate

*recommended wine: Aria, pinot noir brut, spain, n.v. 5.00**

Asian Pear Salad

valdeon blue cheese, spiced walnuts, apple cider walnut vinaigrette

*recommended wine: Casa Lapostolle, chardonnay, casa blanca valley, chile 2007 5.00**

Black Truffle and Pumpkin Tamale

spanish mahon cheese, wild mushroom gravy

*recommended wine: Jake Ryan, syrah, lodi, california 2005 5.00**

Saffron Risotto

peas, peppers, chorizo, chicken chicharrón

*recommended wine: Presidio, pinot noir, santa barbara, california 2006 5.00**

Black Angus Sirloin

baby vegetables and potatoes, chanterelle mushrooms, black truffle demi glace

*recommended wine: Hilltop Red, cab sav/franc/merlot/petit sirah, monterey, california 2005 5.00**

Braised Niman Ranch Lamb Osso Buco

pearled barley mascarpone risotto, dried tomatoes, asparagus, lemon confit

*recommended wine: Martin Fierro, malbec, valle de tulum, argentina 2006 5.00**

Roasted Pasilla Chile Relleno

farmers market rajas, manchego cheese, smoked tomato sauce, micro cilantro salad, spanish crema

*recommended wine: Viniterra, carmenere, mendoza, argentina 2006 5.00**

Blood Orange Crema Catalana port wine marinated fruit and berries, lavender tuile

Valrhona Smares homemade marshmallow, graham cracker cookie, valrhona chocolate ganache

**all recommended wine pairings are half glasses, allowing you to enjoy responsibly*

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