



leonora

BISTRO | WINE | TAPAS BAR

NEW YEAR'S EVE AT LEONORA

December 31, 2018
Served from 5 - 10 PM
\$100 five-course prix fixe menu | \$60 optional wine pairing

amuse-bouche

caviar, farm egg custard, petite buttermilk biscuit

or

black truffle toast with fontina & frisée (v)

first course

heirloom beet carpaccio with rich yogurt, crispy shallot & aged balsamic (v)

or

west coast oyster trio with pink pepper & champagne mignonette

second course

brûlée foie gras torchon with brioche pan perdue & cherry cordial

or

crispy heritage pork belly with shallot-ginger confit

or

slow-cooked baby eggplant with brown butter, cashew & pickled peppers (v)

main course

braised short rib with green apple purée, confit napa cabbage, herb crumb

or

farro risotto with kabocha squash, wild mushroom, crème fraîche & parmesan (v)

or

butter-roasted lobster with confit potatoes & saffron rouille

dessert

chocolate brioche bread pudding with tamarind plums & buttermilk caramel

or

passionfruit pavlova with white chocolate crème & passionfruit sorbet

Dishes labeled (v) are vegetarian options provided for your convenience.