

oren

NEW YEAR'S EVE 2020 TRADITIONAL 8 COURSE MENU

1ST

SHIGOKU OYSTER
WHITE BALSAMIC VINEGAR, PERSIAN CUCUMBER,
CHILI OIL, GINGER

2ND

SMOKED VEGETABLE CREPE
GRIBICHE, FRESH HERBS

3RD

VARIATIONS OF CARROT &
TUSCAN KALE
QUINOA, AGAVE, GINGER, GREEK YOGURT

4TH

PETRALE SOLE
BLOOD ORANGE, FENNEL, PINE NUTS,
CASTELVETRANO OLIVE. ESPELETTE PEPPER

5TH

AMERICAN KUROBUTA BERKSHIRE
PORK BELLY
CELERIAC PUREE, TART APPLE,
BRUSSELS SPROUTS, HAZELNUTS

6TH

PRIME NEW YORK STRIP
ROASTED MUSHROOMS, BEETS, VEAL JUS

7TH

ROQUEFORT CHEESE CROQUETTE
POACHED QUINCE, PICKLED SHALLOT

8TH

MOSAIC OF CITRUS
WHITE CHOCOLATE, EARL GREY TEA, GINGER

FOOD MENU \$100

WINE PAIRING \$35

NON ALCOHOLIC PAIRING \$35

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NEW YEAR'S EVE 2020 VEGETARIAN 8 COURSE MENU

1ST

CHICKPEA PANISSE

ARTICHOKE, TOMATO JAM, OLIVE,

PINE NUTS, ALEPPO PEPPER

2ND

SMOKED VEGETABLE CREPE

GRIBICHE, FRESH HERBS

3RD

VARIATIONS OF CARROT & TUSCAN KALE

QUINOA, AGAVE, GINGER, GREEK YOGURT

4TH

CARAMELIZED FENNEL

BLOOD ORANGE, PINE NUTS, CASTELVETRANO OLIVE.

ESPELETTE PEPPER

5TH

CHESTNUT AGNOLOTTI

CELERIAC, LEMON, SMOKE

6TH

MAITAKE MUSHROOM IN DASHI

PUFFED RICE, CHILI OIL, HAZELNUTS, POACHED EGG

7TH

ROQUEFORT CHEESE CROQUETTE

POACHED QUINCE, PICKLED SHALLOT

8TH

MOSAIC OF CITRUS

WHITE CHOCOLATE, EARL GREY TEA, GINGER

FOOD MENU \$100

WINE PAIRING \$35

NON ALCOHOLIC PAIRING \$35

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NEW YEAR'S EVE 2020 TRADITIONAL 4 COURSE MENU

1ST

SMOKED VEGETABLE CREPE

GRIBICHE, FRESH HERBS

2ND

PETRALE SOLE

BLOOD ORANGE, FENNEL, PINE NUTS,
CASTELVETRANO OLIVE. ESPELETTE PEPPER

3RD

PRIME NEW YORK STRIP

ROASTED MUSHROOMS, BEETS, VEAL JUS

4TH

MOSAIC OF CITRUS

WHITE CHOCOLATE. EARL GREY TEA, GINGER

FOOD MENU \$75

WINE PAIRING \$35

NON ALCOHOLIC PAIRING \$35

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NEW YEAR'S EVE 2020 VEGETARIAN 4 COURSE

1ST

CHICKPEA PANISSE

ARTICHOKE, TOMATO JAM, PINE NUTS,

ALEPPO PEPPER

2ND

CARAMELIZED FENNEL

BLOOD ORANGE, PINE NUTS,

CASTELVETRANO OLIVE. ESPELETTE PEPPER

3RD

MAITAKE MUSHROOMS IN DASHI

PUFFED RICE, CHILI OIL, HAZELNUTS,

PICKLED HON SHIMEJI, POACHED EGG

4TH

MOSAIC OF CITRUS

WHITE CHOCOLATE, EARL GREY TEA, GINGER

FOOD MENU \$75

WINE PAIRING \$35

NON ALCOHOLIC PAIRING \$35