

MORGAN'S

in The Desert

New Years Eve 2017

December 31st

5PM to 11PM
\$170 per person

Dancing & bar from 9pm to 1am

Optional indulgence - American White Sturgeon Caviar
75g w/ Condiments + \$230

Amuse Bouche

Grapefruit Panna Cotta with Sauternes Gelee

1st Course

Chilled Seafood

Baja Shrimp, Oyster, Scallop, Calamari, Ponzu Gelee,
Poached Rhubarb, Yuzu Vinaigrette

2nd Course

Ginger Scent Carrot Soup

Roasted Pearl Onions, Glazed Parsnip and Heirloom Carrot, Chive Oil,
Crispy Ginger

Cured Hamachi

Red Bell Pepper Jus, Red Mullet Bottarga, Pickled Fresno Pepper,
Wasabi Crème Fraiche

Beef Carpaccio

Baby Beet, Winter Vegetable Shavings, Mustard Caviar, Fennel Mayonnaise

Morgan's Market Salad

Arugula, Burrata Cheese, Basil Pesto, Sourdough Tuile, Macadamia Nut

Optional Fish Course

Additional \$15:

Chilean Seabass

Celery Root Puree, Roasted Wild Mushroom, Mission Fig, Syrah wine Jus

3rd Course

Maple Leaf Farm Duck Breast

Purple Sweet Potato, Apricot Puree, Blood Orange, Pistachio Nut

All Nature Filet Mignon 8oz

Carrot Puree, Vadouvan, Maitake Mushroom, Carrot Shaving

Wild Scottish Salmon

Fennel Salad, Sunchoke Puree, Endive and Orange Marmalade, Trout Roe, Chive Oil

Butter Poached Lobster

Farro Risotto, Confit Garlic Puree, Winter Radish

4th Course

Cheese Course

Fennel Mostarda, Spiced Black Walnut, Black Olive Toast

5th Course

Medley of Morgan's Most Loved Desserts

All About Chocolate Cake, Lemon Curd, & Salted Caramel Tart