

MORGAN'S

in The Desert

New Years Eve

Monday, December 31st

5 PM to 11 PM

\$150 per person for first seating

\$172 per person for second & third seating

Dancing & Bar from 9 PM to 1 AM

Optional Indulgence - American White Sturgeon Caviar

75g w/ Condiments + \$230

Amuse Bouche

Red Ice Box and Yellow Watermelon

Mint and Fresno Pepper, Sauternes Gelée,
Lemon Vinaigrette, Cucumber

1ST Course

Chilled Seafood Celebration

Prosecco Poached Maine Lobster Tail,
Fanny Bay Oysters, Manilla Clams, Hokkaido Scallops,
Petit Sea Greens, Citrus Ponzu

2ND Course

Choice Of:

Heirloom Baby Beets

Walnuts, Haricot Vert,
Point Reyes Blue Cheese, Field Greens

Heirloom Cauliflower Bisque

Roasted Heirloom Cauliflower,
Caramelized Shallots, Chive oil

American Wagyu Zabuton*

Grilled and thin sliced, Citrus, Micro Cilantro,
Macadamia, Sun choke

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Entrées

Choice Of:

Tournedos Rossini*

Grilled Filet Mignon, Creamy White Truffle Potato Puree,
King Oyster Mushrooms, Hudson Valley Foie Gras,
Red Wine Reduction

Dorade Royal

Crisped baked Dorade Fillet, Wilted Rainbow Charred,
Rosemary, Onion Soubise

Turbine of Dover Sole

Blue Crab Watercress Mousse, Citrus Marmalade
Fresh Blackberries

Herb Crusted Lamb Rack

Zucchini and Eggplant Cannelloni, Tomato Confit,
Black Olive, Fresh Chevre, Lamb Jus

Cheese Course

**Point Reyes Blue, St. Andres Triple Cream,
Laura Chanel Goat Cheese, Comte Cheese**

House Made Black Walnut Bread, Quince,
Honey Comb and Candied Spiced Pecans

Desserts

A Taste of Morgan's

Classic Crème Brule, All about Chocolate Cake and Trifle
with Pineapple & Vanilla Bean Ice Cream

*Consuming raw or undercooked meats, poultry,
shellfish or eggs may increase your risk of food borne illness