

# MORGAN'S

*in The Desert*

## New Year's Eve 2018

*Monday, December 31<sup>st</sup>*

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 with Condiments + \$230*

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### **Amuse-Bouche**

**Red Icebox and Yellow Watermelon**

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

### **1<sup>ST</sup> Course**

**Chilled Seafood Celebration**

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

### **2<sup>ND</sup> Course**

*Choice Of:*

**Heirloom Baby Beets**

Walnuts, Haricots 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, Sunchoke

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## **Entrée**

*Choice Of:*

### **Tournedos Rossini\***

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

### **Dorade Royale**

Crisped Baked Dorade Fillet, Wilted Rainbow Chard,  
Rosemary, Onion Soubise

### **Terrine of Dover Sole**

Blue Crab Watercress Mousse, Citrus Marmalade,  
Fresh Blackberries

### **Herb-Crusted Lamb Rack**

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

## **Cheese Course**

**Point Reyes Blue, St. André Triple Cream,  
Laura Chenel Goat Cheese, Comté Cheese**  
House Made Black Walnut Bread, Quince,  
Honeycomb, Candied Spiced Pecans

## **Dessert**

### **A Taste of Morgan's**

Classic Crème Brûlée, All About Chocolate Cake,  
Trifle with Pineapple & Vanilla Bean Ice Cream

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