

# MORGAN'S

*in The Desert*

## NEW YEAR 2019

**Tuesday, December 31st**

1<sup>ST</sup> SEATING | 4PM | \$156

2<sup>ND</sup> SEATING | 6:30PM | \$176

3<sup>RD</sup> SEATING | 9PM | \$176

### AMUSE-BOUCHE

**Wild Mushroom Mousse,  
Micro Greens, Sourdough Tuile**

### 1<sup>ST</sup> COURSE

#### **Chilled Seafood Celebration**

Kumiai Oysters with Salmon Caviar and Fresh Dill,  
Poached Hokkaido Scallops, Cured King Salmon,  
Baja Shrimp, Petite Sea Greens, Citrus Ponzu

### 2<sup>ND</sup> COURSE

*Choice Of:*

#### **Heirloom Danvers Carrot Bisque**

Roasted Heirloom Carrots,  
Caramelized Shallots, Chive Oil

#### **Dungeness Crab Salad**

Hass Avocado, Local Citrus, Black Garlic,  
Petite Field Greens

#### **Carpaccio of USDA Prime New York Strip**

Crisped Artichokes, Madison Field Greens,  
Mushroom Vinaigrette,  
Fresh Parmigiano-Reggiano Shavings

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## ENTRÉES

*Choice Of:*

### **USDA-Certified Angus Filet Mignon**

Comté and Yukon Potato Gratin, Rainbow Chard,  
Black Truffle Sauce

### **King Salmon**

Beluga Lentils, Tarragon-Sage Emulsion,  
Kohlrabi, Regional Chilis,  
Grgich Hills Chardonnay Essence

### **Char-Grilled Turbot**

Local Spinach, Radish Shavings,  
Micro Greens, Turmeric-Basil Emulsion

## CHEESE COURSE

### **Point Reyes Blue, Comté Cheese, St. André Triple Cream, Laura Chenel Goat Cheese**

House-Made Black Walnut Bread, Quince,  
Honeycomb, Candied Spiced Pecans

## DESSERT

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

Mini Chocolate Bombe,  
Classic Crème Brûlée, Berries and Passion Fruit

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