

MORGAN'S

in The Desert

NEW YEAR MENU

Lobster Bisque

STARTER

Truffled Beet Tartare

Mâche, Whipped Goat Cheese, Mustard Caviar, Fennel Aioli,
Black Truffles, Shallot Oil

Or

Winter Pear Salad

Watercress, Candied Bacon, Spiced Nuts, Verjus Emulsion,
Fresh Shaved Bosc Pear, Point Reyes Blue Cheese

ENTRÉE

Filet Mignon (gf)

Parsnip Purée, Sweet Potato Gratin,
Braised Thumbalina Carrot, Demi-Glace

Or

Pappardelle al Tartufo Nero, Zucca e Shiitake

Roasted Butternut Squash, Seared Shiitake Mushroom,
Pecorino Cheese, Fungi Beurre Blanc, Onion Crisp

Or

Sauteed Chilean Sea Bass

Beluga Lentils, Tellicherry Peppercorn Compound Butter,
Garnished with Roasted Sweet Peppers and Micro Cilantro

Or

Roasted Colorado Rack of Lamb

Pine Nuts & Garlic Crusted Lamb, Farro Ragoût, Mint Gremolata,
Confit County Line Baby Vegetables, Lamb Jus

Or

Vegetable Wellington (v)

Mushroom Duxelle, Confit Turnips & Heirloom Carrots,
Smoked Medjool Dates, Smoked Vegan Goat Cheese,
Veggie Demi- Glace

DESSERT

Dark Chocolate Crèmeux

Vanilla Sponge Cake, Roasted Pistachio Crumble,
Meringue Sheets, Cherry & Red Wine Coulis

Entre-Deux-Ans Dessert Surprise

Prix Fixe \$165++

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
gf = gluten free | v = vegan