

New Year's Eve Celebration 2024

# THE NINES

## FOR THE TABLE

TODAY'S BREAD (V)

48 Hour House Sourdough, Royal Imperial Cultured Butter

## AMUSE

WILD ALASKAN SALMON ROE & KING CRAB

Avocado, Savory Pastry Shell

## BEGINNINGS

SALMON TARTAR

Avocado, Citrus Dressing, Rice Paper

WAGYU CARPACCIO

Pomme Souffle, Truffle Émulsion, Parmesan,  
Rocket, Lemon

BURRATA

Hand Pulled Buratta, Peach, Coriander Wild Honey,  
Basil Oil

## MIDDLES

SOUTH AFRICAN ROCK LOBSTER MAFALDINE

Tomato, Tarragon

AGED RIBEYE

Parmesan Potato Purée, Truffle Jus

HERB CRUSTED LAMB LOIN

Soubise, Onion & Thyme Tart, Lamb Jus

ROAST CHICKEN

Truffle Risotto, Crispy Chicken Skin, Pecorino, Lemon

ROAST BUTTERNUT

Hazelnut, Sage, Currants, Brown Butter  
& Sherry Vinaigrette

## DESSERT

WHIPPED CHEESECAKE

Vanilla, Strawberry, Raspberry Crumble,  
White Chocolate Ice Cream