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NEW YEAR'S EVE

AT MADISON'S RESTAURANT

FIRST

Chilled Florida Stone Crab, Citrus Crème Fraiche
Lemon Grass, Mizuna, Blood Orange

Pairing to be Announced

SECOND

Braised Berkshire Pork Cheek
Saffron Local Potatoes
Crispy Leeks, Piment d'Espelette

Pairing to be Announced

THIRD

Cast-Iron Seared Foie Gras, Winter Squash Ravioli
Mushrooms, Baby Kale, Black Truffles

Pairing to be Announced

FOURTH

Roasted Painted Hills Beef Tenderloin
Chervil Salsify Lemon Purée
Smoked Oyster Sauce

Pairing to be Announced

DESSERT

Chocolate Finale

Pairing to be Announced

\$130 Per Person | Exclusive of Tax and Gratuity

*Chris Huerta, Executive Chef
John Bowles, Chef de Cuisine
Vinzenz Aschbacher, Executive Pastry Chef*