

Worman House BISTRO

NEW YEARS EVE

Tuesday, December 31st 2024

168 per person | wine pairing +45

CHEF'S TASTE

a gift from the chef to start your meal

FIRST COURSE

SEARED BEEF TENDERLOIN CARPACCIO

parmigiano-reggiano crisp, mustard seed vinaigrette

SECOND COURSE

choice of

FRENCH ONION SOUP

rich beef broth, caramelized onion, comte cheese brûlé

SPICED POACHED PEAR SALAD

*honey sabayon mousse, petite mache,
ginger vinaigrette, toasted almond*

THIRD COURSE

LOBSTER & RICOTTA TORTELLINI

black truffle velouté, foam, tobiko

FOURTH COURSE

choice of

16OZ. TAJIMA WAGYU RIBEYE* +20

madeira jus, potato pave, asparagus tips

GRILLED RED SNAPPER

seared white prawns, fennel, leek, saffron, and tomato broth

WINTER VEGETABLE WELLINGTON

*roasted beet, butternut squash, parsnip,
mushroom duxelles, spinach, port-demi*

FIFTH COURSE

TRIPLE CHOCOLATE MOUSSE CAKE

*layered dark and white chocolate mousse,
brownie, chocolate sauce, vanilla ice cream*