

JCT. KITCHEN & BAR  
NEW YEAR'S EVE

DECEMBER 31, 2021

TASTE

LOBSTER BLINI  
crème fraîche, dill

STARTER

CHOOSE ONE

BLACK TIE CRUDO  
hamachi, champagne, caviar

SQUASH "CARPACCIO"  
pink peppercorn yogurt, pomegranate

WAGYU TARTARE  
aioli, cured egg, garlic toasts

CRAB BISQUE  
tarragon, aged sherry

FANCY EGG  
country ham, truffle snow, caviar

RAW BAR {add 15}  
oysters, shrimp, ceviche, crackers

MAIN COURSE

CHOOSE ONE

HARVEST GNOCCHI  
pinenuts, sage, brown butter

ANGRY PAN ROAST  
mussels, shrimp, chile brodo

CONFIT SWORDFISH  
parsnip, shortrib marmalade, horseradish

RIBEYE ROAST  
truffle potatoes, bordelaise

ROAST DUCK BREAST  
sea island peas, hazelnuts, satsuma

JCT SURF & TURF {add 15}  
fried chicken, lobster, biscuit

DESSERT

CHOOSE ONE



DARK CHOCOLATE CREMEUX  
cookies & cream chantilly, espresso caramel,  
chocolate coffee donuts

ALMOND CAKE  
vanilla chantilly, poached pear,  
salty brown butter almonds

CHAMPAGNE FLOAT

\$70 per person plus tax and gratuity – wine pairing \$24 supplement – corkage fee \$20

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# NEW YEAR'S EVE

## TASTE

### STARTER

CHOOSE ONE

### MAIN COURSE

CHOOSE ONE

## DESSERT

CHOOSE ONE



\$65 PER PERSON. CORKAGE FEE \$12 PER BOTTLE, MAXIMUM 2 BOTTLES PER TABLE.