

*New Years  
Eve 2017*



**MUSTANGS & BURROS®**  
*Regional Cuisine Inspired By The Season*



— **Starter** —

Egg-Coated Cauliflower Florets  
Goat Cheese Croquette, Tomato Sauce,  
Queso Cotija, Truffle Oil, Micro Greens

Foie Gras Torchon Tostada  
Orange-Fig-Poblano Marmalade, Blue Corn Crisp, Chicory

— **1st Course** —

Beet-Cured Salmon Salad  
Roasted Heirloom Beets, Frisee, Red Cabbage, Sherry Vinaigrette

Butternut Squash Bisque  
Lobster Cilantro Salad, Mezcal Espuma

— **2nd Course** —

Pan-Seared Duck Breast  
Cauliflower Puree, Roasted Pearl Onions, Brussels Sprouts,  
Cherry Balsamic Reduction, Arugula Sprouts

Grilled Filet Mignon  
Wilted Spinach, Potato Puree, Wild Mushrooms,  
Chipotle-Cilantro "Béarnaise"

Chilean Sea Bass A La Plancha  
Sesame Braised Choy Sum, Kabocha Squash, Bamboo Rice  
Guajillo Chile Coconut Curry

— **3rd Course** —

Cotija Cheese Pound Cake  
Mix Berry Compote, Maple Gelato, Bacon Sesame Seed Brittle

Vanilla Baked Pear  
Belgian Chocolate-Almond Genoise, Mascarpone, Sangria Caramel

**\$85**

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Includes Two Specialty Cocktails & Champagne Toast  
Live Music 700pm-Midnight ■ Reservations - 858.964.6516

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