



NEW YEAR'S EVE
THREE COURSE DINNER MENU

SALAD

Select One

- * **Mawa's Kitchen Mesclun Mixed Salad**
*Roasted Beets, Avalanche Goat Cheese, Blood Oranges,
Shaved Almonds, Champagne Vinaigrette*
- * **Poached Jumbo Shrimp & Baby Spinach Salad "Nobu Style",**
*Fried Leek, Oven Dried Tomato, Parmesan-Reggiano,
Dried Miso, Yuzu Dressing*

SOUP

Select One

- * **Forrest Mushroom Velouté**
- * **Curried Butternut Squash Soup**

ENTRÉE

Select One

- * **Pan Seared Muscovy Duck Breast**
Haricot Vert, Potato Anna, Bing Cherry Reduction
- * **Cabernet Braised Beef Short Ribs**
Glazed Rainbow Carrots, Caramelized Leeks, Parsnip Purée
- * **Miso Marinated Black Cod**
Shiitake Mushrooms, Edamame, Soba Noodles

DESSERT

Select One

- * Molten Chocolate Tarte with Berry Coulis
- * Panna Cotta, Bing Cherry Compote
- * Sticky Toffee Pudding with Bourbon Caramel Sauce

108 Per Person (minimum 4 people)



**PRIVATE SELECTION
PETROSSIAN CAVIAR**

Classic Ossetra Caviar

OSSETRA- *acipenser gueldenstaedtii*

Farmed in Israel, Bulgaria, China, Greece, Poland and North Carolina

20g Tiger Eye - 98

30g (1.06 oz) - 138

50g (1.76 oz)- 228

**Royal | Tsar Imperial | Ossetra & Special Reserve Ossetra Caviar
available upon request!

Served with all Caviar Accoutrement

Yukon Gold Potato Blinis, Egg White, Egg Yolk, Red Onion,
Crème Fraiche and Chive



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