

NEW YEAR'S EVE TASTING MENU

\$145

Cocktail or Wine Pairing +\$70

BACON AND EGG

Fried Soft Boiled Egg, Bacon Lardon, Frisée, Wild Mushroom, Heirloom Baby Carrots, Sherry Vinaigrette

SCALLOPS

Seared Scallops, Mascarpone Creamy Polenta, Cherry Mushroom Ragu, Lacinato Kale

MEDITERRANEAN SEA BASS

House-made Lobster Ravioli, Black Garlic Creamed Romaine Hearts, Salsify Purée, Hazelnut Crumble, Chive Oil Blossom

THE CHICKEN AND THE COW

ARIA Trademark Crispy Chicken, Sliced New York Strip, Marrow Creamed Spinach, Robuchan Potato, Smoked Onion Butter

“BAKED ALASKA”

Fruitcake Base, Egg Nog Ice Cream, Toasted Meringue

ARIA