



LaFONTANA

New Year's Eve

December 31st 2020

amuse bouche - tuna & black sesame

first

white

winter salad

second

apple

fresh & cooked apple, shallots, salsify, black currant

third

egg yolk raviolo

duck confit, brown butter, parmesan

fourth

lobster tail

lemon, fennel, mandarin

fifth

lamb tenderloin

roasted parsnip, port reduction, herb gremolata

sweet

fireworks

tropical & fun

\$100 per person, plus tax and tips
celebration cocktail included