

New Year's Eve 12.31.24

CELEBRATE WITH A 4-COURSE DINNER

Choice of Small Plate

Wagyu Short Rib ^{GF} Hokkaido Scallops* Meredith Valley Goat Cheese Stuffed Cappelletti

Choice of Soup or Salad

Curried Red Lentil, Tomato & Coconut ^{GF} crispy smoked shitake/ scallions/ sambal scallion oil

Black Tuscan Kale ^{CN} lemon/ tahini/ pistachio/ orange/ fennel/ parmesan

Choice of Entrée

Maple Leaf Farms Duck Two Ways* koji duck leg confit and rendered duck breast/ sesame/ umeboshi/ edamame/ eggplant/ jasmine rice

> Prime Grilled Filet of Beef^{*} ^{GF} roasted garlic herb Hasselback potatoes/ prosciutto wrapped asparagus/ béarnaise

> Chilean Bass "En Croute"* shrimp mousseline/ chive crepe/ matignon puff pastry/ lobster nage

Superior Farms Half Rack of Lamb* ^{CN} spanakopita/ tzatziki/ preserved lemon/ crispy chick peas/ dukkah

Choice of Dessert

Tahitian Vanilla Bean Crème Brûlée GF, CN fresh berries/ maple citrus macaron

Dark Chocolate Gold Sphere full of creamy Alpaco chocolate mousse sprinkled with crispy chocolate pearls/ caramel/ Maldon sea salt

> Strawberry Champagne Chiffon Cake pillowy cake layered with fresh strawberries/ champagne strawberry crème/ berry foam

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5:00 - 9:00PM \$ 139* PER PERSON Price is exclusive of tax and gratuity. A \$50 per person non-refundable deposit required if reservation is not cancelled/changed before Sat., December 28, 2024.

> RESERVATIONS REQUIRED: 602.866.6350 | EXT. 7200 181069 11/24

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