

DELPHINE

EATERY & BAR

NEW YEAR'S EVE 2017

\$75

AMUSE

Oysters on the Half Shell
horseradish cream, caviar

1ST COURSE

Lobster Bisque
crab meat, cognac cream
or
Frisee and Baby Beets
marcona almond, pickled onion, fourme d'albert, citrus vinaigrette

2ND COURSE

Hamachi Crudo
shisho, lime caviar, shishito pepper, yuzu, soy
or

White Asparagus
comte fondue, grapes, black truffle

3RD COURSE

Seared Kobe New York
corn puree, ponzu, pineapple champagne beurre blanc
or

Butternut Squash Ravioli
cauliflower, spinach, hazelnut, brown butter, sage
or

Seared Scallops
truffled radish, arugula, grana padano, artichoke salad

DESSERT

Pear Tartlet
sea salt caramel gelato, caramel sauce, powdered sugar

for reservations and info call 323.798.1355

www.opentable.com/delphine-w-hotel

6250 Hollywood Boulevard
Inside the W Hollywood Hotel