

# ANGORA

WATERFRONT DINING AND PATIO

## NEW YEAR'S EVE TASTING MENU

first seating, starting at 5:00pm

### AMUSE BOUCHE

#### **dungeness crab**

causa trifle, huancaína sauce, avocado mousse

#### **hokkaido scallop**

masago, red jalapeno, thai sauce

#### **ceviche nikkei**

albacore tuna, tiradito style, daikon, sesame, leche de tigre, yuzu

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#### **matame shrimp risotto**

cauliflower, preserved lemon, hazelnuts, thyme

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#### **aji panca sockeye salmon**

miso squash quinoa, bok choy saltado, quinoa chicharrón

*or*

#### **black truffle short rib**

48 hour sous vide, red wine jus, lima bean puree,  
wild mushrooms, corn bread

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#### **manjari chocolate mousse**

mint cremeux, spiced cranberry jam, candy cane gelato

\$99 per person, wine pairings available from our sommelier team \$100 per person  
prices exclude taxes and gratuities