

# ANGORA

WATERFRONT DINING AND PATIO

## NEW YEAR'S EVE TASTING MENU

second seating, starting at 7:30pm

### AMUSE BOUCHE

#### **dungeness crab**

causa trifle, huancaína sauce, avocado mousse, ikura

#### **hokkaido scallop and herring caviar**

lime, red jalapeno, thai sauce

#### **big eye tuna ceviche nikkei**

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

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#### **atlantic lobster risotto**

cauliflower, preserved lemon, hazelnuts, thyme

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#### **aji panca sablefish**

miso squash quinotto, bok choy saltado, quinoa chicharron

*or*

#### **white 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

\$149 per person, wine pairings available from our sommelier team \$100 per person  
prices exclude taxes and gratuities