

# IVORY

ON SUNSET

**\$95**

## AMUSE

*Loaded potato froth*

## FIRST COURSE

### YELLOW TAIL CRUDO

*Citrus puree, olive oil (add caviar \$10)*

### BEEF CARPACCIO

*Truffled celery root aiolo, arugula, parmesan (add black truffle \$10)*

### SEARED SCALLOP

*Caramelized cauliflower, raisin vinaigrette, chicken jus (add black truffle \$10)*

## SECOND COURSE

### FILET OF BEEF

*Fondant potatoes, wild mushrooms, asparagus, red wine reduction (add foie gras \$10)*

### PAN ROASTED WILD SEABASS

*Braised leeks and fennel, haricot vert, chive beurre blanc (add caviar \$10)*

### HONEY GLAZED DUCK

*Confit leg farro, heritage carrots, beets, orange*

## DESSERT

### DARK CHOCOLATE TART

*Banana, hazelnut, rum and caramel ripple ice cream*

### VANILLA CRÈME BRÛLE

*Orange, walnut streusel, blackberry sorbet*

### NONNA'S TIRAMISU

NEW YEAR'S EVE 2018  
MONDRIAN LOS ANGELES