



một hai ba

new year's eve 2023

course one

Green rice fried shrimp

Louisiana white shrimp fried coated in young green rice and served with spicy ginger and scallion mayo, lettuce & herbs for wrapping

Crispy rice fritters

gruyere and jasmine rice fritters served over roasted garlic humus and kimchi

Grilled hamachi

raw hamachi tossed over Japanese charcoal served over smoked bonito crum with crispy leeks

Foxley River oysters

lightly grilled oysters over charcoal covered in brown butter vinaigrette with mint oil and crispy shallots (3 each)

Vietnamese rice cake

smoked brisket, gryere cheese, caramelized onions and kimchi with lettuce and herbs for wrapping

course two

Baby Bib salad

fresh bib lettuce leafs tossed in roasted lemon and anchovy vinaigrette then sprinkled with garlic panko

Roasted beets

spice roasted beets over whipped lime ricotta, fresh herbs, hazelnut and onion marmalade

Fried avocado

crunchy refreshing salad of bartlet pears, honey crisp apples and jicama tossed in a lemon nuoc cham and toasted sesame then topped with fried avocado half glazed in spicy honey hot sauce

Jumbo lump crab salad

english cucumber, baby bok choy and mint dressed in lime vinaigrette topped with crab and crunchy shallots

course three

TX Red fish

grilled red fish filet served over pumpkin and sweet corn casoulet seasoned with salmoriglio

Grilled filet of beef

6oz filet of beef served over brown butter potato puree with corn chipotle ragout and mixed herbs

Filet of lamb neck

super soft lamb neck braised in brown butter then finished over Japanese charcoal served over caramelized celery root puree and topped with beets and house labne

Pork shoulder ragout

milk braised pork shoulder served over bucatini with roasted apple jam and garlicky bread crumbs

Kimchi and foie gras dumplings

D'anjou pear compote, crispy shallots, herbs, sesame seeds and mint oil covered with Tx wagyu ribeye finished table side with hot wagyu tallow

garlic noodles available upon request \$8

course four

accompanied by champagne

Chocolate cake

chocolate beet cake, cassia mascrapone and chocolate mousse, chocolate glaze, toasted hazelnuts

Bounty princess doughnut

coconut mouse, toasted almond praline and toasted coconut covered table side with toasted almond anglaise

Jaffa tiramisu

chocolate masrapone mousse, crème de cacao, orange-corriander marmalade with kefir lime, dried orange

each guest to choose one option per course , no substitutions available for this event

\$120 per guest (tax/gratuity/tip not included.)

includes 4 courses plus sparkling wine with dessert