



FIG


RESTAURANT



New Year's Eve 2024

\$120 | CHOICE OF ONE FROM EACH


FIRST


BEET SALAD – *beet romesco, whipped feta, argon oil, shiso*  


MELON AND PROSCIUTTO – *market melons, goat cheese mouse, pistachios* 

CHESTNUT SOUP – *roasted chestnuts, pomegranate seeds, porcini mushrooms*  

SECOND

BUTTER POACHED RED KING CRAB LEG – *yuzu kosho butter, crispy pee wee potatoes* 

CHILEAN SEA BASS – *whipped cauliflower puree, hazelnuts, citrus herb brown butter* 

SALMON – *potato and leek, ratatouille, beurre rouge* 

THIRD


FILET OF BEEF – *creamed spinach, chanterelle mushrooms, red wine reduction* 

LACQUERED SLOW-COOKED DUCK BREAST – *charred sweet onion,
black trumpet mushrooms, cocoa nibs* 

COLORADO LAMB – *puree of butternut squash, baby winter vegetables
(turnips, carrots, fennel, Cipollini)*



FOURTH

DARK CHOCOLATE POT DE CRÈME – *vanilla mint cream, chocolate shortbread (gluten-free optional)*

WARM PEAR & ALMOND TART – *local honey, caraway seed ice cream* 

ICE ORANGE SOUFFLÉ – *bittersweet citrus compote, sesame crisp (gluten-free optional)* 

SELECTION OF PETIT FOURS 

 
gluten-free vegetarian

For your convenience, please note that a 20% service charge will be automatically added to your final check. Service charges are calculated based on the full check amount before any discounts are applied.