



*Happy
New Year
2023!*

L O N's

at the hermosa

Saturday, Dec., 31, 2022

5 - 10 pm; \$195+ tax & gratuity

Amuse-Bouche

Dill gougère, smoked salmon mousse, LON's caviar

To Start *Choice of one*

Foie Gras Torchon

Toasted brioche, pineapple chutney, liquid praline

Warm Nueske's Bacon Salad

Baby spinach, pickled shallot, Two Wash Ranch egg, black truffle

LON's Crudo

Cured IceFjord salmon, big eye tuna & Patagonian prawn, citrus vinaigrette

To Follow *Choice of one*

Kabocha Squash Gnocchi

Brown butter, black truffle, sage, 18-month-old-cheddar, toasted pepitas

Roasted Cauliflower Bisque

Worcestershire onion, charred chistorra

Duck Confit Arancino

Red onion jam, candied citrus salad

Main Course *Choice of one*

Butter Poached Tristan da Cunha Lobster Tail

Yam-bourbon purée, asparagus, delicata squash, blood orange beurre blanc

Lamb Wellington*

Roasted sugar pumpkin, fava beans, swiss chard, foyot sauce

Wagyu Duo*

Pecan grilled striploin & braised cheek, pommes purée, charred onion, glazed carrots, beef jus

Morel Mushroom Risotto

Carnaroli rice, parmigiano, LON's bacon lardons, black truffle

Enhancements

Foie Gras Torchon 20

Shaved Winter Black Truffles 30

Butter Poached 5 oz Tristan da-Cunha Lobster Tail 45

To Finish *Choice of one*

Milk Chocolate Mousse

Yuzu gelée, black truffle crémeux, chiffon cake, chocolate crisp

Coffee Poached Pear

Honey saffron cream, kouign amann, cognac sauce

*some items may contain undercooked proteins, which may increase the chance of foodborne illness