



MATILD
CAFÉ & CABARET
1901

New Year's Eve Gala Dinner

PASS AROUND CANAPÉS AT MATILD CAFÉ GALLERY FLOOR:

**Beef Wellington Bites, Snow Crab Tostada, Caviar & Sour Cream Pogácsa,
Miso-Marinated Eggplant**

WAGYU STEAK TARTARE

Poached Quail Egg, Oscietra Caviar, Watercress

ASIAN-GLAZED LOBSTER TAIL

Quinoa-Red Lentil Salad, Confit Shallot, Curry Cream, Coriander

DUCK RAVIOLI

Confit Duck Leg and Foie Gras, Butter Emulsion, Black Truffle, Parmesan

BUTTER-ROASTED VEAL FILET & BRAISED CHEEK

Baked Salsify, Mushrooms, Barley Pearls, Pumpkin Seed, Moroccan Lemon

CHAMPAGNE-CITRUS GRANITÉ

Yuzu Caviar, Lime

BLACKBERRY-VALRHONA MOUSSE DOME

Black Sesame Croquant, Chestnut Honey-Yogurt Ice Cream

LATE NIGHT SNACKS (1-2 AM)

**Mangalitsa Stuffed Cabbage, U.S. Angus Sliders, Lentil Stew with Lamb
Sausage, Oven Baked Melanzane**

Red, Rose and White Wine Package is included until 00:30