# THE DUCHESS NEW YEAR'S EVE MENU

**$61 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE**

SELECT ONE DISH FROM EACH SECTION

## CHESAS ... SMALL BITES

GEM SALAD
pickled red onion, crispy shallots, ginger dressing

SHRIMP KELAGUEN & TATIYAS
ceviche'd shrimp in lemon, scallions, Thai pepper

HAMACHI CRUDO
calamansi vinaigrette, smoked trout roe, blood orange supremes

LOTUS ROOT STIR FRY
soy-braised lotus root, bok choy, maitake & honshimeji mushrooms, black truffle vinaigrette

PORK LUMPIA
sweet pineapple-chili sauce

## LARGER THAN A CHESA ... ENTREES

GRILLED JURGIELWICZ DUCK BREAST DONBURI
steamed rice, sesame sprouts, tamarind-plum BBQ, house green papaya kimchi, pickled daikon

SHORT RIB KARE KARE
braised short rib, ginger-peanut sauce, chili peanuts

BLACK TRUFFLE UDON
creamy Parmesan, shaved black truffles, roasted shiitake, maitake & honshimeji mushrooms

PAN-ROASTED ROCKFISH
bok choy, coconut curry, coriander

## DESSERT

save room for something sweet —
pick one dish from our full dessert menu

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MENU SUBJECT TO CHANGE.

KIKO FEJARANG | CHEF PARTNER
TONY FOREMAN | RESTAURATEUR