

NEW YEAR'S EVE 2018 MENU

Welcome Bubbles

-Starters-

- Half Dozen Kushi Oysters** saki mignonette, wasabi cocktail sauce 25
Spinach Artichoke Dip warm sourdough bread 15
Calamari parmesan crusted, smoked tomato aioli, lemon 15
Agro Dolce Lamb Ribs mediterranean spice rub, peach and golden raisin chutney, apricot glaze 18
Pan Seared Crab Cake citrus tartar sauce, fennel slaw 17
Osetra Caviar Parfait potato shallot cake, smoked salmon, egg, chive oil 35
Foie Gras Presse sour-plum gelée, textures of plums, 8 spice financier 20

-Soups and Salads-

- Truffled and Potato Soup** 8
Local Greens orange lavender dressing, shaved fennel, confit orange peel 11
Caesar Salad crisp romaine, creamy anchovy vinaigrette, garlic croutons 11
Butternut Squash Salad chili roasted, coffee vinaigrette, pumpkin seeds, cotija cheese 13

-Specialties-

- Miso Marinated Chilean Sea Bass** black thai rice, chinese broccoli, sweet chili sauce 48
Seared Scallops butternut squash puree, caramelized apple, black trumpet mushrooms 36
Truffle Lobster Baked Mac & Cheese cavatappi pasta, 4 cheese blend, panko crust 34
Mushroom Ravioli spinach puree, mushroom ragu, truffle vinaigrette 30
Roasted Jidori Chicken celery root puree, roasted carrots, dark meat jus 32

-Steaks and Chops-

- CAB New York Strip Steak** 14oz. porcini mustard, glazed winter vegetable ragu 42
Snake River Farms American Wagyu Filet Mignon 8oz. braised cippolini onions, roasted fingerling potatoes, french onion jus 60
Snake River Farms Kurobuta Pork Short Rib fig braised, white corn grits, arugula 38
Roasted Veal Chop 12oz. black trumpet mushrooms, pomme fourchette 44
Chateaubriand For Two carved table side, seasonal vegetables, baked potato, truffle béarnaise 105

-Desserts-

- Sticky Toffee Pudding** date cake, toasted pecans, salted caramel ice cream 12
Textures of Chocolate dark chocolate ganache, white chocolate cloud, milk chocolate sorbet 12
"Pineapple Upside Down Cake" roasted and fresh pineapple, caramel sauce, last of the season cherries 12

Executive Chef *Eric Mickle* | Managing Director *Jake Rossman*

6410 E Chapman Ave, Orange, CA 92869 | 714.997.2910 | theorangehillrestaurant.com

*One complimentary glass of Sparkling Wine

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Orange Hill
RESTAURANT BAR SPECIAL EVENTS