

NEW YEAR'S EVE

LA LA LAND MENU

AMUSE

Smoked Salmon Tartare
grey goose crème fraîche, petrossian caviar

FIRST COURSE

Yellowfin Tartare
asian pear, avocado mousse, dashi braised hearts of palm,
yuzu ponzu, togarashi

Wagyu Beef Carpaccio
horseradish cream, pickled icicle radish,
parmesan reggiano, barrel aged balsamic

SECOND COURSE

Squid Ink Bucatini
shrimp, crab, scallop, saffron, tomato nage

Black Truffle Risotto
sweet garlic, bordeaux reduction

THIRD COURSE

Vintage Cape Grim New York Steak
smoked potato puree, cavallo nero, bone marrow jus

Chilean Sea Bass
coconut crab rice, spiced lobster broth

FOURTH COURSE

Pecorino Crema
confit tomato, marcona almond, olive tapenade, crisp lavash

FIFTH COURSE

Sweet Morsels
a tasting experience of delectable confections



  castawayburbank

*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.

NEW YEAR'S EVE

LA LA LAND VEGETARIAN MENU

AMUSE

Smoked Cauliflower Velouté

FIRST COURSE

Vegetable "Abstract"

An assortment of raw and cooked hand-cultivated vegetables from santa monica's farmers market, zinfandel vinaigrette, rustic poppyseed crostini

SECOND COURSE

Black Truffle Risotto

sweet garlic, bordeaux reduction

THIRD COURSE

Vegan "Scallops"

smoked potato, crisp kale, pickled beech mushroom, blood orange caramel

FOURTH COURSE

Pecorino Crema

confit tomato, marcona almond, olive tapenade, crisp lavash

FIFTH COURSE

Sweet Morsels

a tasting experience of delectable confections



  castawayburbank

*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.