

NEW YEAR'S EVE

LAND MENU

One bottle of Veuve Clicquot per couple

FIRST COURSE

Petrossian Siberian Caviar
buckwheat blini, grey goose citrus crème

SECOND COURSE

Black Truffle Risotto red wine reduction,
sweet garlic, shaved périgord truffles

THIRD COURSE

Australian Wagyu New York Steak smoked yukon potato,
port wine caramel, roasted broccoli

FOURTH COURSE

Black Truffle Pecorino en Croûte
shallot compote, honeycomb

DESSERT

Sweet Morsels a tasting experience
of delectable confections

\$105++ Restaurant Seating

\$125++ Patio and Window Seating



1250 East Harvard Rd., Burbank, CA 91501
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*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.