

NEW YEAR'S EVE CELEBRATION

FOUR-COURSE MENU

Welcome Bubbles

-Amuse Bouche-

White Gazpacho Pickled Grape

-First Course-

Choice of one

- Beef Carpaccio** shaved parmesan cheese, arugula pesto, caper berries
Roasted Butternut Squash Salad roasted red pepper-pumpkin seed vinaigrette, charred tomatoes
Ginger and Prosecco Marinated Bay Scallops meyer lemon, shaved radish, sea beans
Roasted Beets house made ricotta, coffee-cardamom crumble

-Second Course-

Choice of one

- Confit Lamb Breast** romesco sauce, arugula, roasted salsify
Roasted King Oyster Mushrooms asparagus puree, white asparagus, aged sherry vinegar
Baby Octopus a la Plancha cucumber meyer lemon tzatziki, apple radish slaw
Chicken Roulade truffle farce, "german potato salad"

-Third Course-

Choice of one

- Beef Duo** 6oz filet mignon, short rib marmalade, crushed potatoes, au poivre sauce
Seared Mediterranean Sea Bass gribiche, malted milk foam, poached white asparagus
Veal Osso Buco boursin polenta, gremolata
Cauliflower Agnolotti cauliflower puree, roasted cauliflower, caper vinaigrette

-Dessert Course-

Choice of one

- Textures of Chocolate** flexible ganache, white chocolate powder, milk chocolate sauce, chocolate sorbet
Buttermilk Panna Cotta huckleberry compote, black pepper tuile
Luxardo Cherry Crème Brûlée
Deconstructed Lemon Meringue Pie

\$95 Per Person | \$120 per Person Premium Window Seating
Optional Wine Pairing \$40 per Person

Executive Chef *Eric Mickle* | General Manager *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