

STRIP by Strega Hennessy Prestige Dinner

Tuesday, November 21, 2017 6:00pm

\$135 per Guest

(Plus Tax & Added Gratuity)

PASSED HORS D'OEUVRES

Kuma Motto Oysters

yuzu sorbetto, caviar

Citrus –Cured Tuna

vegetable relish

Stuffed Mushrooms

braised short rib, truffle whipped potatoes, beef brodo

Strawberry Gazpacho

minted whipped cream

Hennessy VSOP Welcome Cocktail ‘Between the Sheets’

Hennessy VSOP, Zacapa 23 Rum, Orange Curacao, Fresh Lemon Juice, Served in a Coupe Glass

FIRST COURSE

Langoustine

baby carrots, carrot purée, orange pudding, squash hash, vermont maple, pecan dust

Hennessy XO

SECOND COURSE

Prime Filet & Foie Gras

red wine braised onion, jumbo asparagus, potato and parsnip mousseline, vin cotto

Hennessy Paradis

DESSERT

Mont - Blanc

tangerine sorbet, chestnut, meringue, vanilla whipped cream

Hennessy Paradis Imperial

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.