

# MORGAN'S

*in The Desert*

## NEW YEARS MENU

Prix Fixe \$135

### STARTERS

#### Scallop and Shrimp Crudo

Coconut Lemongrass Broth, Herb Oil, Ginger Crisp,  
Pickled Apple, Cucumber, Blood Orange

Or

#### Fig and Pomegranate Salad

Endives, Mixed Greens, Pomegranate Vinaigrette, Pickled Berries,  
Whipped Smoked Goat Cheese and Honey

### ENTRÉE

#### Roasted Sweet Potato Steak *v*

Glazed Sweet Potato, Ancient Grains, Vegetable Demi-Glace

Or

#### Duck Breast

Celery Root Puree, Apple Chutney,  
Seared Trumpet Mushroom, Verjus Reduction

Or

#### Beef Two-Ways

Filet Mignon, Short Rib, Truffle Infused Pomme Puree,  
Swiss Chard, Cranberry Gastrique

### DESSERT

#### Tiramisu Bombe

Hazelnut Infused Mascarpone Cheese,  
Chocolate Center Espresso, Chocolate Glaze

*gf: gluten-free vg: vegetarian v: vegan*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

# MORGAN'S

*in The Desert*

## NEW YEARS MENU

*Prix Fixe \$155*

### AMUSE-BOUCHE

#### **Vegan Ravioli**

Butternut Squash, Mushroom Farce, Basil Aioli

### STARTERS

#### **Scallop and Shrimp Crudo**

Coconut Lemongrass Broth, Herb Oil, Ginger Crisp,  
Pickled Apple, Cucumber, Blood Orange

*Or*

#### **Fig and Pomegranate Salad**

Endives, Mixed Greens, Pomegranate Vinaigrette, Pickled Berries,  
Whipped Smoked Goat Cheese and Honey

### ENTRÉE

#### **Roasted Sweet Potato Steak** *v*

Glazed Sweet Potato, Ancient Grains, Vegetable Demi-Glace

*Or*

#### **Duck Breast**

Celery Root Puree, Apple Chutney,  
Seared Trumpet Mushroom, Verjus Reduction

*Or*

#### **Beef Two-Ways**

Filet Mignon, Short Rib, Truffle Infused Pomme Puree,  
Swiss Chard, Cranberry Gastrique

### DESSERT

#### **Tiramisu Bombe**

Hazelnut Infused Mascarpone Cheese,  
Chocolate Center Espresso, Chocolate Glaze

*gf: gluten-free vg: vegetarian v: vegan*

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