

MORGAN'S

in The Desert

NEW YEAR MENU 2024

1ST SEATING

FIRST COURSE

Lobster Bisque

Brandy Foam, Chive Oil, Tarragon Popcorn

SECOND COURSE

Beet Tartare

Mache, Goat Cheese Purée, Mustard Caviar, Fennel Aioli

Or

Seared Scallop On The Half Shell

Herbal Uni Hollandaise, Trout Caviar

Or

Caracara Orange Salad *gf*

Watercress, Spiced Nuts, Candied Caracara Orange,
Point Reyes Blue Cheese, Lemon Verjus Emulsion

ENTRÉES

Sea Fusilli

Seared Scallops With Shrimp, Mussels Parmesan Cheese,
Beurre Blanc, Herb Toasted Breadcrumbs

Or

Ravioli *pb*

Mushroom Duxelle, Celery Root Purée, Vegan Parmesan,
Truffle Infused Veggie Demi-Glace

Or

Chilean Sea Bass *gf*

Beluga Lentils Ragoût, Roasted Fennel Purée,
Sweet Peppers and Micro Cilantro Salad

Or

Colorado Lamb Rack

Sun Dried Tomato Chutney, Spinach and Ricotta Tortellini,
Pistachio & Garlic Crust Lamb, Root Vegetable Garden, Lamb Jus

Enhancement = Black Truffle \$50

DESSERT

24k Gold Chocolate Sphere

Valrhona Chocolate Custard, Pistachio Sable, Passion Fruit
Curd, Hazelnut Dulcey Namelaka

Prix Fixe \$ 165++

Wine Pairings

Robert Foley "The Griffin" Red Blend, Napa Valley, CA 2017 \$105

Plumpjack Cabernet Sauvignon, Oakville, CA 2018 \$195

Pingus "Flor de Pingus" Tempranillo, Spain 2020 \$265

**Pricing is not inclusive of taxes or gratuities*

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

v: vegetarian, gf: gluten-free, pb: plant based