

MORGAN'S

in The Desert

NEW YEAR MENU 2024

2ND SEATING

AMUSE-BOUCHE

Mushroom Ravioli with Carrot Espuma

Seafood Tower = \$75 Enhancement

Fanny Bay Oyster on the half Shell, Oyster Rockefeller, Citrus Poached Shrimp, Steamed Mussels, Crab Leg, Lemon, Herb Butter, Cocktail Sauce, Tartar Sauce

FIRST COURSE

Lobster Bisque

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 Taratara Orange, Point Reyes Blue Cheese, Lemon Verjus Emulsion

ENTRÉES

Choice of

Sea Fusilli

Seared Scallops with Shrimp, Parmesan Cheese, Beurre Blanc, Herb Toasted Bread Curbs

Or

Ravioli *pb*

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

Or

Ahi Tuna *gf*

Caramelize Apples with Roasted Fennel, Black Berries Red Wine Reduction

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 Crusted Lamb, Root Vegetable Garden, Lamb Jus

Or

14oz Prime Roasted Ribeye *gf*

Parmesan Whipped Potato, Sautéed Broccolini, Demi Glaze

Enhancement = Black Truffle \$50

DESSERT

Nyangbo 68% Chocolate Parfait

Raspberry Crèmeux, Hazelnut Praline, Cherry Confit

Prix Fixe \$195++

Wine Pairing

Plumpjack Cabernet Sauvignon, Oakville, Ca 2018 \$195

**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