



Joselito
CASA DE COMIDAS

An Evening in Spain" New Year's Eve Dinner Party

Each New Year's Eve, Joselito transports guests to an **"Evening in Spain"** dinner party with Spanish dishes featuring ingredients known to **bring love, luck and good fortune** in the new year.

@JoselitoHILL
#JoselitoHillNYE

RUISEÑOR MENU

Reservations accepted between 5 -7:30 p.m.

A three course "early bird" tasting menu.

\$50 per person; \$80 with optional wine pairings

Attire: Smart Casual

First Course

Sopa de Castañas, Setas Salteadas

Chesnut Soup, Wild Mushrooms

Amontillado Lustau "Del Puerto" NV / Palomino Fino - Sherry-Xerez-Sherry

Second Course

Choice of

Rodaballo Asado, Gelatina de Dashi, Pisto, Panceta Ahumada

Roasted Turbot, Dashi Gelée, Ratatouille, Crispy Applewood Bacon

Lan Gran Reserva 2010 / Tempranillo - Rioja

or

Carré de Cordero, Espuma de Piquillos

Rack of Lamb, Piquillo Peppers Foam, Glazed Baby Onions

Abadia Retuerta "Selección Especial" 2014 / Tempranillo, Cabernet Sauvignon,

Syrah - VdT Castilla y Leon

Third Course

Chocolate "Suchard" Casero, Naranja

Milk Chocolate Mousse, Crispy Rice, Orange, Marshmallows

Moscatel Dorado Cesar Florido / Sherry-Xerez-Sherry

AMOR, SUERTE Y FORTUNA MENU

Reservations accepted between 9 -10:30 p.m.

A six-course tasting menu. Guests will enjoy party favors and a

Cava toast with the traditional Spanish 12 "lucky" grapes.

\$120 per person; \$170 with optional wine pairings

Attire: Cocktail Chic

First Course

Consomé de Gallina, Huevo de Codorniz Pochado

Sherry Hen Consommé, Quail Poached Egg

Croqueta de Langosta, su Caviar en Ali-oli

Lobster Croquette, Caviar in Ali-oli

Fino El Cano NV / Sherry-Xerez-Sherry

Second Course

Endivia con Queso Valdeon, Granada, Nueces Garrapiñadas

Endive with Blue Valdeon Cheese, Pomegranate, Candied Walnuts

Izadi 2017 Viura, Malvasia - Rioja

Third Course

Sopa de Castañas, Setas Salteadas

Chesnut Soup, Wild Mushrooms

Amontillado Lustau "Del Puerto" NV / Palomino Fino - Sherry-Xerez-Jerez

Fourth Course

Rodaballo Asado, Gelatina de Dashi, Pisto, Panceta Ahumada

Roasted Turbot, Dashi Gelée, Ratatouille, Crispy Applewood Bacon

Lan Gran Reserva 2010 / Tempranillo - Rioja

Fifth Course

Carré de Cordero, Espuma de Piquillos

Rack of Lamb, Piquillo Peppers Foam, Glazed Baby Onions

Abadia Retuerta "Selección Especial" 2014 / Tempranillo, Cabernet Sauvignon,

Syrah - VdT Castilla y Leon

Sixth Course

Chocolate "Suchard" Casero, Naranja

Milk Chocolate Mousse, Crispy Rice, Orange, Marshmallows

Moscatel Dorado Cesar Florido NV/ Sherry-Xerez-Sherry