



Joselito
CASA DE COMIDAS

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

This New Year's Eve, Joselito will transport 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

RUISEÑOR MENU

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

A three course "early bird" tasting menu with dishes that highlight ingredients known to bring good luck in the new year.

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

Attire: Smart Casual

First Course

Roasted potato cream "cloud", truffle, boletus, Iberico ham
Amontillado Lustau "Del Puerto" NV / Palomino Fino - Jerez

Second Course

Choice of

EVOO poached salted cod, cauliflower cream, red king prawn, caviar dusting
Vina Otano Gran Reserva 2010 / Tempranillo - Rioja

or

Grilled venison, sweet potato purée, duck liver, oloroso Sherry reduction
*Celler VallLlach "Embruix" 2014 / Cabernet Sauvignon, Grenache, Carignan,
Syrah - Priorat*

Third Course

Abuela's almond sponge cake, preserved fruit compote,
honey-lavender ice cream, mission figs, peaches, apricot, raisins and plums
*Cava Ramon Canals Reserva 2013 / Xarel-lo, Macabeo,
Perelada - Penedes*

AMOR, SUERTE Y FORTUNA MENU

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

A six course tasting menu featuring ingredients and dishes known to bring good fortune in the new year. Guests will enjoy party favors, champagne toast and the traditional Spanish "lucky" grapes and a balloon drop at midnight.

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

Attire: Cocktail Chic

First Course

Fresh oysters, vermouth granita, lemon air
Finca Río Negro 2016 / Gewürztraminer - Tierra de Castilla

Second Course

Warm lobster and avocado salad, mango/tomato/finger lime vinaigrette
*Penalba Lopez 2016 / Blanca del Pais, Sauvignon Blanc, Chardonnay,
Viura - Castilla y León*

Third Course

Roasted potato cream, truffle, boletus, Iberico ham
Amontillado Lustau "Del Puerto" NV / Palomino Fino - Jerez

Fourth Course

EVOO poached salted cod, cauliflower cream, red king prawn, caviar
Vina Otano Gran Reserva 2010 / Tempranillo - Rioja

Fifth Course

Grilled venison, sweet potato purée, duck liver, oloroso Sherry reduction.
*Celler VallLlach "Embruix" 2014 / Cabernet Sauvignon, Grenache,
Carignan, Syrah - Priorat*

Sixth Course

Abuela's almond sponge cake, preserved fruit compote,
honey-lavender ice cream, mission figs, peaches, apricot, raisins and plums
Cava Ramon Canals Reserva 2013 / Xarel-lo, Macabeo, Perelada - Penedes