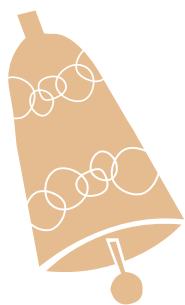


O R T Z I

— N Y C —

—>>>> NEW YEAR'S EVE 2018 <<<<—
CHEF'S TASTING MENU



AMUSE

HUEVOS

Farm Egg, Walnut Chantilly, Honey Vinegar

PATO

Foie Gras Bon Bon, Duck Confit, Piquillo, Quince Purée
OR

REMOLACHA

Beet, Jamón Ibérico, Espelette Sofrito, Kumquat,
Pedro Ximénez

CALAMAR

Cuttlefish, Couscous, Foie Gras, Squid Ink
OR

PATACA

Smoked Gnocchi, Black Winter Truffle, Idiazábal, Chives

LANGOSTA

Lobster, Black Truffle Brandy Beurre Blanc,
Poached Leeks, Txakoli Espuma
OR

Txuleta

8 oz. Aged Beef Ribeye, Mushroom Sable,
Pickled Pipérade

DESSERT

TURRÓN

White Almond Meringue Crisp,
Almond Gelato,
Almond Cake, Black Truffle

OR

TORRIJAS

Fried Custard Brioche,
Gianduja Chocolate Ganache,
Bergamot Chantilly

4 Courses \$95 (5PM- 7PM), 5 Courses \$125 (8 PM - 12 AM)
Beverages, tax and gratuity not included.

120 West 41st St. New York, NY 10036 • LUMA Hotel Times Square • 212-730-8900

* Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.