

ORNOS EXPERIENCE

NEW YEARS EVE 2022

185 PER PERSON

first
for the table

TARAMASALATA

smoked trout roe, cured egg yolk, bottarga, warm pita

SPOT PRAWN CRUDO

brokaw passion fruit, basil oil, pink peppercorn

WINTER FATTOUSH

baby beets, persimmon
brown butter truffle vinaigrette

second
for the table

SEA URCHIN HILOPITAS

kaluga caviar, meyer lemon crema, dill

third

SEARED BLACK BASS

baby artichokes, olive oil crushed fingerlings
truffle fricassee

OR

SURF & TURF

grilled ribeye, broiled carabineros
crispy potato, shellfish emulsion

UPGRADE TO A5 WAGYU • \$75

fourth
for the table

GREEK YOGURT CHEESECAKE

melomakarona cookie crumble, preserved citrus

KOULOURAKIA GREEK COOKIE

NEW YEAR CHOCOLATE BON BON