

# ORNOS EXPERIENCE

NEW YEARS EVE 2022  
205 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

fourth

## SURF & TURF

grilled ribeye, broiled carabineros  
crispy potato, shellfish emulsion

UPGRADE TO A5 WAGYU ▪ \$75

fifth  
for the table

## GREEK YOGURT CHEESECAKE

melomakarona cookie crumble, preserved citrus

KOULOURLAKIA GREEK COOKIE

NEW YEAR CHOCOLATE BON BON