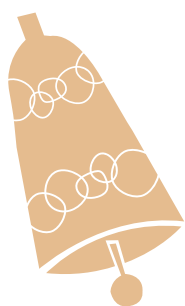


O R T Z I

— N Y C —

NEW YEAR'S EVE 2019

5-Course Chef's Tasting Menu | \$125pp
Beverages, Tax and Gratuity Not Included
8pm-12am



TERRINA DE TRUCHA SMOKED SEA TERRINE TROUT

Choricero Pepper, Guindilla Aioli,
Puffed Rice Cracker
OR

EMPANADA CRESCENT DUCK-FILLED PASTRY

Foie Gras, Amarena Cherries

CALAMAR FRITO SQUID INK FRIED CALAMARI

Walnut Aioli, Watercress Salad, Piquillo Chutney
OR

PANCETA DE CERDO IBÉRICO SMOKED PORK BELLY

Pedro Ximénez Gastrique,
Puffed Quinoa, Broccoli Rabe, Orange

ESPAGUETIS CON ERIZOS DE MAR FRESH SAFFRON SPAGHETTI

Sea Urchin, Txakoli, Chorizo

LANGOSTA BROILED LOBSTER

Potato Purée, Sunchokes,
Black Truffle, Lobster Bisque
OR

BISTECA GRASS-FED BEEF TENDERLOIN

Romesco, Swiss Chard, Salsify Croquettes

TARTA DE QUESO BASQUE-STYLE "BURNT" CHEESECAKE

Orange Sabayon

DESSERT

OR

TORREJAS COCONUT CUSTARD BRIOCHE

Vanilla Gelato, Caramel Apple Cider

**Second seating includes a champagne toast at midnight.*

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.