

THE 7TH ST.

Standard

Clayton Club
ROOFTOP LOUNGE

NEW YEAR'S EVE

AMUSE

GREEN COCONUT SOUP

Fired Garbanzos, Mint, Kale, Ginger

FIRST COURSE

FRIED RAVIOLO

Sheep's Milk Ricotta, Lemon Confit,
Roof Vegetable Confetti,
Vadouvan Beurre Blanc

POBLANO AND ONION PAKORA

Fenugreek, Chickpea Flower,
Tamarind, Cilantro Yogurt

SECOND COURSE

POTTED EGG

Crispy Sunchokes, Manchego Foam,
Black Truffle

ROASTED MAITAKE MUSHROOMS

Truffle Risotto Arancini,
Mushroom Bisque, Truffle Snow

THIRD COURSE

MAINE BUTTER POACHED LOBSTER

Paella Croquette, Lobster Bisque,
Roasted Pearl Onions, Chive

CRISPY DUCK CONFIT

Apple Gratin, Wilted Shaved Brussel
Sprouts, Mostarda, Jus

SLOW ROASTED BEEF FILLET MIGNON

Parsley Crusted Pomme Parisienne,
Creamed Spinach, Sauce Périgord

DESSERT

HAZELNUT AND CHOCOLATE BAR

Praline, Caramel Cremuexe,
Candied Hazelnuts

WARM BEIGNETS

Kumquat Marmalade, Crème Anglaise,
Candied Almonds

ADDITIONS

SHAVED TRUFFLE AQ

OYSTER ON A HALF SHELL AQ

Citrus Cocktail Sauce, Mignonette, Lemon, Cucumbers, Radish

CAVIAR SERVICE AQ

1 oz Local Caviar, Blinis, Sieved Eggs, Chives,
Chopped Capers, Shallots, Crème Fraiche

HYATT CENTRIC™
DOWNTOWN SACRAMENTO