



Welcome to Bogie & Bacall's Secluded Soirée
Happy New Year!



passed hors d'oeuvres

WAGYU BEEF TARTARE* WITH CRISPY CAPERS
TOGARASHI TUNA POKE* WITH EEL SAUCE
GOCHUJANG CRISPY CAULIFLOWER WITH SWEET CHILI GLAZE
PIMENTO CROQUETTE WITH CALABRIAN AIOLI

first course

CLAMS CASINO*

CAVIAR | BACON | WHITE WINE | SHALLOT | PARMESAN CHEESE | BREADCRUMBS

WINE PAIRING: LAURENT PERRIER ROSÉ CHAMPAGNE, FRANCE

second course

PRAWN BISQUE

GARLIC CROSTINI | CREAM | MICRO BASIL

WINE PAIRING: LAURENT PERRIER ROSÉ CHAMPAGNE, FRANCE

third course

GOLDEN BEET SALAD

LOCAL MICRO GREENS | HEIRLOOM TOMATO | GOAT CHEESE
PISTACHIO | CHAMPAGNE VINAIGRETTE

WINE PAIRING: DR. LOOSEN BLUE SLATE KABINETT RIESLING, GERMANY

intermezzo

YUZU SORBET

fourth course

SCALLOP*

BACON | PIQUILLO PEPPER RÉMOULADE | MICRO GREENS
LEMON BEURRE BLANC

WINE PAIRING: DR. LOOSEN BLUE SLATE KABINETT RIESLING, GERMANY

fifth course

CHILEAN SEA BASS*

WILD MUSHROOM | CHESTNUT | ALASKAN KING CRAB MOUSSE | CARROT PURÉE

WINE PAIRING: CHATEAU MONTELENA CHARDONNAY, NAPA VALLEY

sixth course

WAGYU*

TRUFFLE POTATO ROSETTE | ASPARAGUS | CRISPY ONIONS | BORDELAISE SAUCE

WINE PAIRING: LE SERRE NUOVE DELL'ORNELLAIA, ITALY

finale

DULCE CRUNCH DELIGHT

CHOCOLATE MOUSSE BAR | COCOA NIBS | PEANUT POWDER | DULCE DE LECHE
GELATO | CARAMEL SAUCE

WINE PAIRING: GRAHAMS 20-YEAR TAWNY PORT, PORTUGAL



Champagne Toast at Midnight

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any and all allergies.



BOGIE & BACALL'S



SECLUDED SOIRÉE
NEW YEAR'S EVE 2024