

# NEW YEAR'S EVE

DECEMBER 31, 2011

\$55 per person

## SIX Degrees of Separation

We at STREET believe food is a global language. By sharing ingredients we move closer to each other and to the magic that happens around a table when we sit together, eat and celebrate.

### Bolivian Shrimp Chowder

served with roasted pepper humitas "tamales" and chile yogurt crema

### Spiced Date and Kamut Dumplings

yogurt sauce with rose petals, almonds, dill and sumac

### Satsuma citrus and almond salad

grilled treviso and Szechuan vinaigrette

### Peruvian chicken chicharron

sweet and spicy aji soy glaze, 13<sup>th</sup> grape and citrus salsa

### Malaysian curried beef shortribs

slow cooked in coconut milk, chiles, soy, lemongrass, galangal and spices

### 12-layer cake

fresh candied coconut and dark chocolate layers, ginger and lime leaf cookies

\*vegetarian/vegan options, as always, available

Complimentary champagne cocktail served at midnight.



**323.203.0500**

RESERVATIONS FROM 5PM-12AM

Susan Feniger's STREET

742N Highland Ave, Los Angeles

[www.eatatstreet.com](http://www.eatatstreet.com)



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**STREET**