

New Year's Eve | December 31, 2017

striped bass

cucumber, caviar, lime

risotto

wild mushrooms, jonah crab, black truffles

bisque

acorn squash, cider-glazed bacon, crème fraîche

red grouper

artichoke, shrimp, champagne nage

beef tenderloin

sautéed spinach, parsnips, foie gras sauce

chocolate tart

hazelnuts, caramel, whipped cream

Please join us for this six-course dinner prepared by Chef Thorne-Thomsen. The cost is \$95 per person plus tax & gratuity. Wine pairings will be available for an additional cost. The regular dinner menu will not be served. Reserve your table by calling 913.236.9955.

A credit card will be required to hold your reservation.