



New Year's Eve

— Most delicious & gracious place to ring in the New Year 2018!! —

First

Arugula, Poached Pear, Grilled Sweet Potato Bechamel,
Spiced Sunflower Seeds, Pomegranate, Grana Padano, Port Wine Vinaigrette

Second

(Choose One)

OYSTERS Half Dozen Varietal Oysters, Mignonette Granita *gf*

PORCINI DUSTED SWEETBREADS Lobster, Sunchoke, Shallot, Sorrel, Almond

BLACK GARLIC AGNOLOTTI Fresh Cheese, Duck Confit, Maple, Turnip, Celery

BLUE CRAB BISQUE Elements of Chowder *gf*

TORCHON OF FOIE GRAS Luxardo Cherry, Hazelnut, Fennel Pollen, Radish Greens

FARROTTO Farro, Porcini, Smoked Onion, Date, Bonito Flake, Kale *gf*

BEEF TARTAR Filet, Cured Egg Yolk, Truffle, Blood Orange, Arugula, Winter Radish

Third

(Choose One)

BEEF TENDERLOIN Grilled Filet, Pommes Anna, Sauce Robert, Swiss Chard, Butter *gf*

SHORT RIB Marinated Truffle, Porcini Aioli, Fried Brussels Sprouts, Dijon Root Vegetable Puree *gf*

SEARED SEA SCALLOPS Butternut Squash Puree, Bacon, Creamy Leeks, Apple Cider Reduction *gf*

SKUNA BAY SALMON Banana Leaf, Sushi Rice, Lentils, Bok Choy, Curry *gf*

DUCK BREAST Forbidden Black Rice, Yuzu Emulsion, Sesame Braised Cabbage, Goji Berry Jam, Pea Salad *gf*

ROASTED RACK OF LAMB Celeriac Puree, Smoked Chili, Cauliflower, Pistachio, Smoked Sea Salt *gf*

Final

(Choose One)

CHOCOLATE POT DE CRÈME Pomegranate Gelee, Candied Pistachio, Biscotti (*gf* ~~biscotti~~)

PINEAPPLE CAKE Coconut Anglaise, Macadamia Crunch, Passion Fruit Sorbet

MEYER LEMON MILLE FEUILLE Hazelnut, Poached Pear, Hazelnut Florentine

\$75 per person + Wine Parings

gf Indicates Gluten Free

Executive Chef, Brandon Winn | Sous Chef, Alex George | Special Events Chef, Edwin Fluevog | Pastry Chef, Antonia Rodes