



NEW YEAR'S EVE 2021
5 COURSES, AMUSE-BOUCHE & INTERMEZZO

\$149.99++ per person

AMUSE-BOUCHE

Hoppin' John, Popped Sorghum, Bacon Dust

COURSE 1

Choice of:

Wedge Salad

Baby Iceberg, Lardons, Pickle Onions, Roasted Tomatoes, Roquefort, Buttermilk Dressing

Beet and Goat Cheese Salad

Roasted Chioggia and Gold Beets, whipped goat cheese, Herb Vinaigrette, Pine Nut Powder

Oysters and Pearls

Laughing King Oysters, Champagne Sabayon, Ossetra Caviar

COURSE 2

Choice of:

Potato and Leek Bisque

Crème Fraîche and Ossetra Caviar
ADD Jumbo Lump Crab

\$10 Supplemental

Coquille Saint Jacques

Seared Scallops, Duxelle, Tarragon Veloute, Gruyere Cheese, Puff Pastry
ADD Black Truffle

\$10 Supplemental

Braised Short Rib Cappellacci

Farm cheese, sage, brown butter

COURSE 3

Choice of:

Charred Octopus

Crispy Potato Pave, Braised Kale, Roasted Garlic Aioli, Cider Gastrique, pickled onions

Black Truffle Ravioli

Oyster and Shitake Mushroom Ragout

Surf & Turf

Cured/Braised Berkshire Belly, Seared Scallop, Shaved Fennel Apple Salad, Crispy Farro, Balsamic Demi
ADD Foie Gras

\$12 Supplemental



INTERMEZZO

Lemon Buttermilk Sorbet

COURSE 4

Choice of:

Filet “Oscar Style”

Jumbo Lump Crab, White Asparagus, Roasted Garlic Mash, Truffle Béarnaise

Honey Lacquered Maple Leaf Duck Breast

Potato Pave, Butter Glazed Root Veggies, Old Fashioned Demi-Glace, Cipollini Onions
ADD Foie Gras **\$12 Supplemental**

Pan Seared Rockfish

Dashi and Prosciutto Brodo, Black Eyed Peas, Baby Carrot, and Crispy Kale

Vol Au Vent

Butternut Squash, Mushrooms

Prime Ribeye

\$25 Supplemental

Jumbo Lump Crab, White Asparagus, Roasted Garlic Mash, Truffle Béarnaise

Japanese 6 oz Miyazaki Wagyu

\$80 Supplemental

Jumbo Lump Crab, White Asparagus, Roasted Garlic Mash, Truffle Béarnaise

DESSERT

Choice of:

Carrot Cake

Cream Cheese Icing and Candied Almonds

Sugarplum Creme Brulee

Chantilly Cream

New Year’s Ball

Chocolate Sphere w/ sweet confections