

New Year's Eve
December 31ST 2019

first course

soup

winter squash puree | cashew cheese | truffle

oysters & caviar

market oysters | caviar | champagne foam

salad

local greens | pears | goat cheese | pistachio | blood orange

burrata

burrata | broccoli di ciccio | black garlic | preserved lemon dressing

second course

grilled octopus

white bean & chorizo cassoulet | winter citrus

black truffle & mushroom risotto

carneroli rice | black truffle | foraged mushrooms

hamachi crudo

salsa verde | pomegranate | chili oil | bottarga

duck confit dumplings

blackberry hoisin | local mustards | pickled cippolini onions

entrée

surf & turf

filet mignon | Maine lobster | pomme aligoté | haricot vert | bearnaise sauce

roasted seabass

yuzu beurre blanc | caviar | roasted sunchokes | beet puree | local radish

popsicle lamb chop with

ricotta dumplings | lamb chops | root vegetables | port reduction

mushroom steak

winter vegetables | smoked carrot puree | baby kale | curry pickled leeks

dessert

white chocolate bread pudding

nutella gelato

mixed berries & champagne sabayon

almond florentine

chocolate & gran mariner panna cotta

cranberry gastrique | broken cookies | balsamic

\$150++ Per Person

Dino Vera Band

8:30-Midnight in Fireside Lounge