



Happy New Year!

December 31, 2018

Amuse Bouche

Peekytoe Crab & Cucumber Roll *yuzu emulsion, caviar, ponzu*

Appetizer Course

Iced Beau Soleil Oysters *six oysters, champagne mignonette, cocktail, lemon, saltines*

Celery Root Bisque *mushroom confit, brioche, truffle*

Baby Gem Lettuce *overnight tomato, pancetta crisp, cured egg yolk, roquefort dressing*

Nantucket Bay Scallops *cauliflower 3 ways, nori butter, wasabi greens*

White Corn Grit Fritters *thomasville tomme, jalapeno jelly*

Fried Shrimp Toast *avocado, pickled chile*

Seared Hudson Valley Foie Gras *soubise, apple calvados, green grapes, brioche*

Juniper Dusted Venison Carpaccio *miso hazelnut aioli, crispy brisket, sorrel, pickled blackberry*

Main Course

Sweet Potato Ravioli *sage brown butter, toasted pumpkin seeds, roasted mushrooms, grana padano*

Pan Roasted Alaskan Halibut *vermicelli noodle, turmeric butter, charred & pickled red onion, mint, dill, peanut*

Bay of Fundy Salmon *potato puree, melted leeks, truffle vinaigrette*

Butter Poached Maine Lobster *1 1/2 lb maine lobster out of the shell, parsnip roasted mushroom risotto, truffle foam, port wine reduction*

Maple Leaf Farms Duck Breast *duck confit, foie gras creamed spinach, cider caramel, crispy shallot*

Hickory Smoked Mongolian Bone In Pork Chop *baby bok choy, kimchee fried rice, ginger scallion condiment*

San Marzano Braised Veal Osso Bucco *saffron parmesan orzo, braised escarole, pan jus, gremolata*

Grilled Center Cut Beef Filet *roasted garlic mashed potatoes, red wine jus*

Dessert Course

Chocolate Peanut Butter Parfait *roasted banana ice cream, peanut brittle*

S'mores Bread Pudding *rocky road ice cream, chantilly cream*

Chai Tea Creme Brulee *lemon sorbet, candied ginger*

Meyer Lemon Mascarpone Cheesecake *blueberry, chantilly*

Profiteroles *three ways - chocolate, grand marnier, strawberry*

\$79 per person

\$29pp wine pairing and \$49 reserve wine pairing available

Tax & Gratuity Additional, menu subject to change