

# New Year's Menu

\$70. per person

tax & service charge not inclusive, to be added

## SMALL PLATE (SELECT ONE)

### WILD MUSHROOM FRICASSEE

SHITAKE, CRIMINI, CHANTERELLE, ROASTED SHALLOT, WINTER TRUFFLE, PUFF PASTRY NEST, CHAMPAGNE BUERRE BLANC

### STUFFED OYSTERS

HOUSE BACON, CREAMED SPINACH, PERNOD, SHAVED TRUFFLE BERNAISE

### WINTER SALAD 🍷

BABY ICEBERG, HONEY CRISP APPLE, POPPY SEED VINAIGRETTE, GORGONZOLA, LARDONS, TOY BOX TOMATO, PUFFED QUINOA

### ASIAN CALAMARI

AMERICAN SQUID, CRISPY FRIED, THAI CHILI PLUM SAUCE, NORI KOMI FURIKAKE, SCALLION, WASABI AIOLI

### LOBSTER BISQUE

A VELVET COLLABORATION OF LOBSTER, ARMAGNAC, FRESH CREAM

### BURRATA & FIG 🍷 -

SHAVED FENNEL, WHITE BALSAMIC, HAND CRAFTD BURRATA, BLACK MISSION FIG BRULEE

## ENTRÉE SELECTION (SELECT ONE)

### CAPON ROLLATINI

AMISH CAPON, WITH MASCARPONE, SPINACH, PECAN PANKO CRUST, SAGE BUERRE BLANC

### AHI TUNA 🍷

SUSHI GRADE TUNA "EVERYTHING CRUSTED" TOASTED QUINOA SAUTÉ, RED COCONUT CURRIE SAUCE, CHARRED ASPARAGUS

### "THE BIG CHOP" - 🍷

BERKSHIRE PORK, HOUSE SMOKED, JALAPENO CORN BREAD, SWEET POTATO PUREE, BOURBON PEACH BARBEQUE GLAZED, CHARRED BRUSSEL SPOUTS

### HALIBUT

ONION & PANKO CRUSTED, ARTICHOKE HEART, CAPER BERRY, CHARDONNAY BUERRE, CRISPY LEEKS, TRUFFLE POTATO

### "PRIME" FILET MIGNON 🍷

SOUS VIDE PRIME FILET, TRUFFLE WHIPPED POTATO PUREE, ASPARAGUS

### WILD SALMON 🍷

PAN ROASTED POLE CAUGHT SALMON, PISTACHIO CRUST, SWEET POTATO PUREE, BUERRE BLANC

### LOBSTER & SHRIMP

BRANDY BLUSH CREMA, PARPADELLI, GULF SHRIMP, LOCAL LOBSTER

### ANGUS SHORT RIB 🍷

USDA ANGUS SHORT RIB, HORSERADISH POTATO PUREE, HERICOT VERTE

## DESSERT (SELECT ONE)

### CRÈME BRULE 🍷

VANILLA BEAN EGG CUSTARD, CARAMELIZED, SHORT BREAD COOKIE

### FLOURLESS CHOCOLATE CAKE 🍷

BELCOLADE CHOCOLATE CAKE, CANDIED WALNUT DUST, MELBA

### SABAYON 🍷

MARSALA WINE, WHIPPED EGG CUSTARD, FRESH BERRIES

### APPLE PIE GELATO

BROWN SUGAR, CARAMEL, HONEY CRISP APPLE GOODNESS

HAPPY NEW YEAR