



NEW YEAR'S EVE 2017
SUNDAY, DECEMBER 31ST
LIVE MUSIC 8-12
CHAMPAGNE TOAST AT MIDNIGHT

SOUP

Butternut Squash Bisque
Pomegranate / Curried Pepitas

Maine Lobster Bisque

APPETIZERS

Fried Oysters

Corn flour Fried Oyster / Chilled Israel Cous Cous Salad With Sweet Pepper Relish

Steak Tartare

Crispy Garlic Chips / Black Garlic Aioli / Pickled Hon Shimeji Mushrooms / Rye Crisps

Winter Greens

Frisee / Radicchio / Belgian Endive / Roasted Walnuts / Poached Pear / Sherry Vinaigrette / Blue Cheese

ENTREES

Whole Wheat Cavatelli

Truffle Butter / Winter Chanterelle & Black Trumpet Mushrooms / Roasted Chestnut & Rye Crumble / Pecorino Romano

Charred Hanger Steak

Potato Gratin / Confit Cipollini Onions / Oyster Mushrooms / Escarole / Beef Jus / Fried Shallots

Seared Scallops

Soft Polenta / Braised Kale / Bacon Lardons / Agro Dolce / Marcona Almond Crumble / Kale Chips

Braised Short Rib

Smoked Mashed Potatoes / Beef Jus / Roasted Brussels Sprouts / Crispy Onions

DESSERTS

Pumpkin Cheese Cake

Brown Butter Oat Crumble / Salted Caramel / Whipped Cream

Devil's Food Cake

Hazelnut Butter / Chocolate Ganache / Toasted Hazelnuts

\$95 per person. Tax, beverage, and gratuity additional.