



NEW YEAR'S EVE 2018
MONDAY, DECEMBER 31ST

LIVE MUSIC 8PM-12AM WITH CHAMPAGNE TOAST AT MIDNIGHT

SOUP

Butternut Squash Bisque
Pomegranate / Curried Pepitas

Maine Lobster Bisque

APPETIZER

Fried Oysters
*Cornflour Fried Oyster / Chilled Israel Cous Cous Salad /
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*

ENTRÉE

Ricotta Agnolotti
*Braised Lamb / Sour Orange Chutney / Rye Crumble /
Aleppo Chili / Parmesan*

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.
Wine pairings available at \$45 per person.