

# NEW YEAR'S EVE 2018

## FIRST COURSE

### Wild Mushroom Soup

crispy leeks, thyme

### Marinated Beets

goat cheese mousse, pickled beets, pistachio

### Belgian Endive Caesar

crispy capers, anchovies, garlic, confit tomatoes

## SECOND COURSE

### Crispy Brussels Sprouts

pancetta, lemon, pecorino cheese, sunnyside egg

### Braised Duck "Wontons"

lemongrass broth, oyster mushrooms, scallion

### Pan Seared Scallops

variations of cauliflower

### Himachi Crudo

yellowtail, grapefruit, mint, pickled onion

### Ricotta Gnocchi

butternut squash, toasted walnuts, sage, parmesan

## THIRD COURSE

### Brick Roasted Chicken

mushroom and leek bread pudding, swiss chard, chicken jus

### Pan Seared Branzino

roasted vegetables, puffed grains, brown butter

### New York Strip Steak

goat cheese whipped potato, haricot vert, red wine demi glace

### Long Island Duck Breast

sweet potato puree, oyster mushroom, port wine reduction

### Herb Crusted Lamb Loin

roasted carrots, herbed cous cous, red wine demi glace

### Roasted Cauliflower

swiss chard, parmesan, toasted bread crumbs, thyme oil

## FOURTH COURSE

### Chocolate Panna Cotta

candied hazelnuts, chocolate crumble

### Apple Crisp

house made granola, caramel, vanilla ice cream

---

*Pick one from each course: \$55 per person  
Add wine pairing to second and third course: +\$15 per person  
Please alert your server of any allergies*