

# NEW YEAR'S EVE 2018

## FIRST COURSE

### **Wild Mushroom Soup**

crispy leeks, thyme

### **Beet Tartar**

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 "Won Tons"**

lemongrass consommé, oyster mushrooms, scallion

### **Pan Seared Scallops**

variations of cauliflower

### **Himachi Crudo**

thinly sliced yellowtail, grapefruit, mint, pickled shallot

### **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 potatoes, haricot verts, red wine demi glace

### **Long Island Duck Breast**

sweet potato puree, oyster mushrooms, 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**

canded hazelnuts, chocolate crumble

### **Apple Crisp**

house made granola, caramel, vanilla ice cream

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*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*