

NEW YEARS EVE

FIRST

Saffron Lobster Bisque

Lobster Croquette, French Cream, Fennel Pollen

Duck Confit and Carrot Salad

Arugula, Frisee, Tart Cherries, Orange Coriander Vinaigrette

Luxardo Glazed Foie Gras Terrine

Toasted Pine Nuts, Honeycomb, Cherries, Cocoa Nib, Toasted Brioche

Pear and Brie Tart

Baby Kale, Arugula, Frisee, Candied Pecan, Pickled Shallot, Maple Vinaigrette

SECOND

King Salmon

Haricots Verts, Romanesco, Almonds, Golden Raisin Couscous, Smoked Beurre Blanc

Mezzaluna and Maitake Mushroom

*Roasted Allium Ricotta Ravioli, Braised Swiss Chard
Pecorino & Toasted Brioche Crumb, Charred Onion Soubise*

Surf & Turf Tournedos

*Jumbo Scallop and Braised Veal Cheek
Seared Foie Gras, Confit Cipollini Onion, Roasted Carrots and Brussels Sprouts*

30 Day Dry-Aged Tomahawk for 2 (+ \$35)

Darland Manor Farm

*Horseradish and Boursin Potatoes Dutchess, Butter Poached White and Green Asparagus
Crispy Shiitake Mushrooms, Sauce Bearnaise*

Cheese Course (+ \$20)

*Jasper Hill Farm, VT; Chapel Creamery, MD; Cypress Grove, CA
IPC Honey, Stone Fruit Chutney, Champagne Grapes*

DESSERT

Chai Spiced Bavaois

Espresso Cream, Whiskey Caramel, Pickled Cherries

Strawberry Mille Feuille

Almond, Vanilla Balsamic Gastrique, Champagne Foam

Chocolate Cremeux

Blood Orange Gel, Hazelnut Praline, Chevre Mousse

\$175 Per Person