

New Year's Eve

MENU

AMUSE

JAMON CROQUETTE - GF

aged manchego, saffron aioli, piment d'Espelette

FIRST

CRAB GALETTE

sunchoke, caviar beurre blanc

BRAISED SHORT RIB - GF

celeriac, local mushroom truffle risotto,
burgundy demi glace

BEEF TENDERLOIN TARTARE

caper aioli, pickled red onion, arugula,
toasted pine nut, deviled quail egg, baguette

LOBSTER BISQUE - GF

sautéed lobster, sherry cream, chive

TEMPURA LOBSTER - GF

Sweet corn, ginger honey, charred mango,
saffron aioli

LA BELLE FARMS FOIE GRAS (+ 10)

apple, hazelnut, "bread pudding," cherry bordelaise,
huckleberry, pomegranate

SECOND

EIGHTEEN HOUR SLOW ROASTED PRIME RIB - GF 90

whipped potatoes, sautéed asparagus, bordelaise,
au jus, horseradish cream

WARSHORE SCALLOPS - GF 100

lobster risotto, patty pans,
caviar beurre blanc

CHILEAN SEA BASS - GF 95

herb roasted fingerling, broccolini, sunchoke,
crispy artichoke, caviar beurre blanc

STEAK & LOBSTER - GF 115

five-ounce filet mignon, six-ounce lobster tail,
haricot verts almondine, potato gratin,
madeira truffle sauce, bearnaise, drawn butter

IBERICO PORK RACK - GF 110

half rack, sunchoke, broccolini, blue corn polenta
cake charred cippolini, figs, pork jus

MISTY MEADOW MUSHROOM RAVIOLI 75

Misty Meadow mushrooms, truffle Madeira cream,
spinach, toasted pine nuts, grated truffle

THIRD

WHITE CHOCOLATE RASPBERRY BLONDIE

raspberry sorbet and Chambord caramel