

*New Year's Eve*

DECEMBER 31, 2023

*First Course***LOBSTER + CRAB BISQUE**

maine lobster, lump blue crab, brandy, crispy leeks, micro greens

**"LUCK AND WEALTH" SOUP**

black eyed peas, benton's bacon, collard greens, carrots, celery, roasted chicken broth, pork belly croutons

**BELGIAN ENDIVE + GOAT CHEESE SALAD**

honey-whipped local goat cheese, pomegranate, mixed greens, raspberries, champagne vinaigrette

**BABY SPINACH + FRISÉE SALAD**

pink lady apples, roasted golden beets, candied walnuts, celery root purée, cider vinaigrette

*Second Course***ESCARGOT + MUSHROOMS**

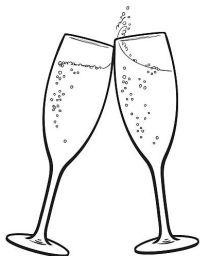
red wine braised escargot, wild mushrooms, pernod butter, cream, arugula, brioche toast

**DUCK + TUNA SASHIMI**

duck potsticker, sesame seared tuna, black garlic ponzu, cucumber, wasabi aioli, shaved cabbage slaw

**PAN-SEARED DIVER SCALLOPS**

pumpkin + butternut squash risotto, sautéed garlic spinach, citrus brown butter sauce

*Third Course***WILD MUSHROOM RAVIOLI**

maitake, shiitake, chanterelle mushrooms, baby spinach, parmesan cream, black winter truffles

**VENISON RIB CHOP**

sweet potato + gruyere cheese au gratin, honeycrisp apple chutney, garlic roasted broccolini red wine demi-glace

**CONFIT DUCK LEG + SEARED BREAST**

pommes purée, butter poached asparagus, braised swiss chard, heirloom carrots, demi-glace

**ALASKAN HALIBUT + LOBSTER**

pan-seared halibut, lobster risotto, oven-dried tomato, cured lemon, haricot verts, champagne beurre blanc, micro herbs

*Fourth Course***CHOCOLATE APRICOT FONDANT**

gold leaf, chocolate ganache, candied apricot, chocolate truffles

**CHAMPAGNE POACHED PEAR**

pistachio brittle ice cream, pistachio crumble, local blossom honey

**CANNOLI TRIO**

candied orange, chocolate chip, tiramisu, chocolate espresso beans, hazelnut crumble, chocolate caramel sauce

*\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

*\* automatic 20% gratuity added*