



New Years Eve

Appetizers

Kumamoto Oysters

Over 6 Kumamoto oysters served with lemon horseradish
crème fraîche [G]

Pappardelle Bolognese

With truffle ricotta and crispy artichoke

Charred Brussels Sprouts

Tossed in a grain mustard vinaigrette with bacon,
Locatelli, and toasted hazelnuts [G]

Tuna Tartare

Over crispy rice with mango salsa, peach chili, cilantro
aioli [G]

Smoked Duck

Over charred beet puree, maple glazed carrots, crispy
wonton, black cherry gelee

Salads

Carrot and Roasted Beet

Tossed in mixed greens with candied walnuts, fried
chickpeas, and citrus vinaigrette [G]

Pomegranate Arugula

Served with roasted butternut squash, pistachios, and
burrata [G]

Soups

Shrimp Bisque

Topped with croutons and crispy sage

Potato Leek Soup

Topped with crispy bacon [G]

Entrees

Seared Chilean Seabass

Over sauteed spinach and roasted fingerling potatoes in a
lobster cream sauce [G]

Black Peppercorn Crusted Elk Tenderloin

Foie gras truffle whipped potatoes, asparagus, topped with
fried onions, and whole grain mustard cream [G]

Pan Roasted Herb Crusted Berkshire Pork Chop

Over sweet potato puree, charred brussels sprouts,
maple jus, beer battered apple

8oz Filet Mignon with Crab Stuffed Shrimp

Served over Yukon mash, asparagus, topped with
hollandaise sauce

14oz Ribeye

Served with duck fat fries, roasted tomatoes on the vine,
house salad, and au poivre sauce [G]

Lobster Thermador

Served over roasted potatoes and asparagus

Green Thai Curry

With tofu and mixed vegetables over Jasmine rice [V,G]

Gluten free [G]
Vegan [V]

We cannot do separate checks