



NEW YEARS EVE PRIX-FIXE

- INCLUDES GLASS OF CHAMPAGNE -

AMUSE-BOUCHE

OYSTER

apple, horseradish

STARTER

CHOICE OF:

COQUILLES ST. JAMES

scallops, wild mushroom cream, herbed crumbs

TORTELLINI IN BRODO

consommé, chicken confit tortellini

BAKED BRIE

local triple cream brie, puff pastry, apple cranberry compote, crostini

INTERMEZZO

CANTALOUPE SORBET

micro mint

ENTRÉE

CHOICE OF:

CHICKEN BALLONTINE

farro, tokyo turnips, asparagus, carrot nage

LOBSTER

saffron vanilla risotto, roasted parsnips

SHORT RIB WELLINGTON

prosciutto, foie gras, duxelles, puff pastry, duck fat potatoes, broccolini, red wine jus

DESSERT

CHOICE OF:

PROSECCO & STRAWBERRY MOUSSE TRIFLE

BLACK FOREST WHITE CHOCOLATE CAKE

\$145 PER PERSON

PLUS TAX & GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.