

NEW YEAR'S EVE 2017

please choose one from each course

I

Lobster Dumpling/Sauce Bernaise/Apple-Fennel Braised Cabbage
Smoked Bluefish/Soy+ Passion Fruit Glazed/Gold Potato/Quail Egg/Frisee
Beef Tartare/Sambal/Toasted Nori/Sesame Seed/Uni Mayo
Wild Mushroom Soup/Quinoa Fritter/Sherry Froth/Chervil
Shrimp/Green Goddess/Roasted Grape/Bibb Lettuce/Endive

II

***Braised Swordfish**/Coconut and Clam Broth/Sweet Potato/Mint/Basil
***Hanger Steak**/Coffee Rub/Potato+Celeriac Cake/Charred Haricot Verts/Natural Jus
Supplement with ½ lobster tail for 12
Day Boat Scallop/Blood Orange/Chorizo/Clam/Salsify
Pork Tenderloin/Cheek/Rice Polenta/Grilled Romaine/Kimchi Vinaigrette
Apple+Parsnip Raviolo/Crispy Kale/Pickled Apple/Chesnut Cream/Toasted Pecan

III

cranberry cheesecake /brownie bites/pistachio bark/cranberry coulis
lemon curd/toasted meringue/graham ice cream/coconut macaroons/almond shortbread

three courses 70/person

optional wine pairings 40/person

*consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.
Parties of 8 or more will be presented with a single check, including a 20% gratuity.