

New Year's Eve Celebration!

-CHOICE OF ONE PER COURSE-

FIRST COURSE

WINTER VEGETABLE SOUP

Shaved Parmesan, Basil Pesto

MAINE LOBSTER BISQUE

Asparagus Puree, Tarragon Oil

WINTER GREENS

Wild Mushrooms, Roasted Tomato, Macadamia Nuts, White Balsamic Dressing

JUMBO SHRIMP COCKTAIL

Cucumber, Watercress Salad

CRISP DUCK CONFIT

Black Lentils, Crispy Parsnips, Pearl Onions

SECOND COURSE

PAN SEARED JONAH CRAB CAKE

Frisee Apple Salad, Lemon Aioli

YELLOW FIN TUNA CARPACCIO

Avocado, Wasabi Aioli, Mache

FONTINA AND CHEDDAR CHEESE CANNELLONI

Butternut Squash Puree, Toasted Pepita Nuts, Spinach

WINTER CHOPPED SALAD

Quinoa, Gold Beets, Raisins, Cucumber, Radishes, Cider Dressing

BABY LAMB CHOPS

Korean Marinated Lamb, Kimchi Slaw, Scallions

THIRD COURSE

CRACKED BLACK PEPPER PAPPARDELLE CARBONARA

Smoked Bacon, Parmesan Cheese, Sweet Peas

PAN ROASTED LINE CAUGHT COD LOIN

Saffron Seafood Broth, Bamboo Sticky Rice, Fennel

SEARED SEA SCALLOPS

Farro Risotto, Grilled Scallions, Maitake Mushrooms, Coppa, Miso Mushroom Sauce

HERB RUBBED ROASTED ORGANIC CHICKEN BREAST

Onion Pearl Confit, Butternut Squash, Oyster Mushrooms, Baby Carrots, Honey Orange Sauce

GILLED PRIME FILET MIGNON

Whipped Golden Potatoes, Black Kale, Roasted tricolor Baby Carrots

FOURTH COURSE

WARM CHOCOLATE FONDANT CAKE

Salted Caramel, Milk Chocolate Gelato, Cocoa Nib Tuile

STRAWBERRY CHEESECAKE

Graham Cracker, Champagne Sorbet, Orange Curd

HUMMING BIRD CAKE

Crushed Pineapple, Vanilla Bean Gelato, Cream Cheese Icing

\$120 PER PERSON