

New Year's Eve Prix Fixe

December 31, 2023

\$125 per person + tax & gratuity

AMUSE

Smoked Sable Fish
roe, crème fraiche, potato chip

FIRST

Ricotta Ravioli

white truffle butter, chives, parmigiano (*v*)

Burgundian Pumpkin & Leek Soup

seared hudson valley foie gras, chives, pumpkin seed oil (*gf*)

Wild Gulf Shrimp Tempura

black sesame, house made sriracha mayo, furikake (*gf*)

Endive & Tangerine Salad

kohlrabi, walnuts, citrus vinaigrette, parmigiano (*v/gf*)

Hamachi Sashimi

yuzu ponzu, serrano, local plum, daikon sprouts (*gf*)

SECOND

Mushroom Cannelloni

local spinach, taleggio black truffle bechamel (*v*)

Pan Roasted Atlantic Halibut

celery root purée, mushrooms, carrots, whole grain mustard nage (*gf*)

Slow Braised Piedmontese Short Rib

buckwheat polenta, local spinach, red wine jus, crispy shallots (*gf*)

Crispy Duck Confit

cassoulet beans, garlic sausage, charred cabbage, herbed breadcrumbs (*gf available*)

THIRD

Two Cheeses

local pear mince, honeycomb, candied pecans, crostini (*gf available*)

Warm Chocolate Gournamdise

milk chocolate ice cream, cocoa nib brittle (*gf*)

Meyer Lemon Curd Tart

marcona almond crust, candied kumquats, citrus & pomegranate salad (*gf*)