

New Year's Eve 3-Course Prix Fise

Tuesday, December 31st

\$125 per person + tax & gratuity

Seatings from 5:00 – 9:00pm

FIRST

Mushroom Raviolo

cruz ranch farm yolk, duxelles, mushroom consommé, parmigiano *(v)*

Endive & Pear Salad

pomegranate, roquefort, hazelnut vinaigrette *(v/gf)*

Local Winter Squash Bisque

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

Lobster & Beech Mushroom Tempura

yuzu ponzu, house-sriracha aioli, furikake *(gf)*

Tuna Tartare

black truffle aioli, house-made kennebec potato chips *(gf)*

SECOND

Vegetable Pot Pie

winter root vegetables, peas, black truffle velouté, puff pastry *(v)*

Pan Roasted Maine Sea Scallops

parsnip purée, beluga lentils, pomegranate vinaigrette, herb salad *(gf)*

Cast Iron Seared Filet Mignon

rosemary potato pavé, wilted spinach, red wine jus *(gf)*

Crispy Duck Confit

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

THIRD

Selection of Two Cheeses

pear mince, honeycomb, candied pecans, crostini *(gfa)*

Warm Chocolate Gourmandise

mint chocolate ice cream *(gf)*

Meyer Lemon Curd Tart

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