

NEW YEAR'S EVE

FOR THE TABLE

OYSTERS

dozen for 38/half dozen for 21

FIRST

TUNA CARPACCIO

arugula salad, garlic dressing,
pickled mustard seed, red onion, shaved parmesan

BRUSSELS SPROUT "CAESAR"

house smoked bacon, Grana Padano,
sourdough croutons, garlic black pepper dressing

SUNDRIED TOMATO & CHICK PEA STEW

fried kale, spiced seed crumble, chili oil

BEEF TARTARE

crispy pavé, béarnaise sauce, shallot, parsley

SECOND

Included with 4 course selection

MUSHROOM FOIE GRAS TART

roasted mushroom and foie gras, truffle tart, pickled shallot

SEARED SCALLOPS

celeriac purée, apple chip, tarragon oil

MAINS

DUCK A L'ORANGE

orange port jus, potato pavé, honey roasted carrot

STEAK AU POIVRE

pepper crusted flat iron steak, creamy cognac peppercorn sauce, grilled
asparagus and herb mashed potato

SALMON EN CROUTE

basil spinach mustard filling, sauce normandy, lemon green beans

MUSHROOM BOURGUIGNON

braised mushroom, cipollini onion, carrots,
baby potatoes, red wine sauce

DESSERTS

NEW YORK CHEESECAKE

cinnamon crumb, berry compote

CHOCOLATE TURTLE CAKE

chocolate cake, caramel, pecans

3 course \$80 or \$144 with wine pairings

4 course \$97 or \$160 with wine pairings