

New Year's Eve Menu

Amuse

Vodka Cured Salmon
rye crisp, crème fraiche, caviar

Roasted Carrot Tartar
toasted cumin, finger lime, cilantro

First Course

Roasted Sunchoke & White Truffle Risotto
pinenut, pecorino romano, preserved meyer lemon

Big Eye Tuna & Scallop Ceviche
passionfruit & mango granita, banana salsa macha, toasted peanut, avocado mousse

Braised Oxtail & Ricotta Gnocchi
chanterelle mushroom, pea tendrils, asparagus, parmesan fondue

Charred Spanish Octopus
crispy peruvian potatoes, blistered olive, tomato confit, romesco

Second Course

Maine Lobster Bisque
tomato tarte tatin, cognac, tarragon crème fraiche

Grilled Treviso Salad
asian pear, stilton bleu cheese, green goddess, walnut gremolata

Honey Roasted Heirloom Beets
persimmon, crow's dairy feta, watercress, hazelnut dukah, champagne vinaigrette

Entrees

Roasted Rack of Lamb
celery root & potato gratin, hericot verts, brown butter glazed turnips, port ginger jus

Miso Glazed Chilean Sea Bass
scallop dumpling, black trumpet mushroom, baby bok choy, oolong lemongrass broth

Maple Leaf Farm Duck
vanilla parsnip puree, coffee roasted carrots, candied pistachio, foie gras & blood orange salad

Slow Braised Beef Short Rib
whipped salsify, candied root vegetable, porcini mushrooms, devil fried oyster remoulade

Moroccan Spiced Delicata Squash
fire roasted vegetables, vegan feta, coconut green curry, pomegranate chermoula