

NEW YEAR'S EVE MENU

• AMUSE BOUCHE •

• APPETIZERS •

choice of:

Lobster Bisque

Lobster Soubise, Crème Fraîche

Half Dozen Shucked Oysters

Marinated Seaweed, Mignonette, Horseradish Crème Fraîche, Hot Sauce

Wild Mushroom Ravioli in Black Truffle Sauce

Butternut Squash Purée, Microgreens

Duck Foie Gras & Calvados Roasted Pink Lady Apple

Brioche Toast, Port Wine Reduction, Lambs Ear & Hazelnut Salad

• ENTRÉES •

choice of:

Grilled Filet Mignon, Wild Mushroom Duxelles "En Croute"

Sherry Wine Demi-Glace, Fingerling Potato Frites, Cipollini Onions, Baby Broccoli

Roasted Organic Chicken in Bourbon-Pecan Lingonberry Sauce

Quinoa Cake, Roasted Brussels Sprouts, Butternut Squash Purée

Roasted Maine Lobster, American Caviar & Armoricaine Sauce

Tomato Pernod Farro Risotto, Romanesco, English Peas, Baby Carrots

Black Truffle Farro Risotto

Roasted Butternut Squash, Brussels Sprouts, Chestnuts, Pecans, Parmigiano Reggiano

• DESSERTS •

choice of:

Pistachio Ice cream Profiteroles

Spiced Wild Honey Sauce, Pomegranate

Coconut & Macadamia Nut Crusted Cheesecake

Rum-Caramelized Bananas, Passion Fruit Sauce

Chestnut & Chocolate Meringue Cake

Lingonberry Sauce, Marron Glace

Valrhona Chocolate & Orange Molten

Bourbon Vanilla & Ginger Sauce, Pecan, Kishu Mandarin