BURKE & WILLS

NEW YEAR’S EVE
AMUSE + FOUR COURSES & BUBBLES $125

TO START
New England Lobster
winter vegetables maceidone, mache

Foie Gras & Smoked Sable Terrine
herb salad, brioche

Sunchoke Veloute
winter truffles

ENTRÉES
Porcini Tortellini
wild mushroom consomme royale, parmesan

Arctic Char
water spinach, marble potatoes, salmon roe & mayer lemon nage

Quail 'a la plancha'
hudson valley foie gras, italian chestnuts, braised grapes

Australian Lamb T-Bone
herbed celeriac puree, sauce bordelaise, crispy shallots

CHEESE
Taleggio
apple butter, crostinis

DESSERT
Molten Chocolate Cake
brulee banana, eggnog gelato

Yuzu Iced Soufflé

Chef Simon Castillo   Exec. Chef Jonathan Perez

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness