

New Year's Eve 2021

\$150 Per Seat [plus tax and gratuity]

Amuse

Brioche Toast, Whipped Saint André, Caviar

First Courses

Winter Lettuces

Persimmon, Pistachio, Crème Fraiche, Bourbon Dressing

Lobster Bisque

Lobster Salad, Focaccia, Chive

Maine Diver Scallop

Saffron Butter, Leek, Orange Supreme

Venison Carpaccio

Sunchoke, Duck Egg, Arugula, Pickled Mustard Seed

Seared Hudson Valley Foie Gras

Plum Gastrique, Pain Perdu, Pickled Red Cabbage

Black Truffle Pasta [\$18 supplemental]

House Made Angel Hair, Shaved Burgundy Truffles, Buerre Monté, Époisses Cheese

Main Courses

Celeriac Tortellini

Black Trumpet Mushrooms, Pear, Larks Meadow Pecorino

Idaho Sturgeon

Potato, Leek, Crispy Chickpea Panisse, Lemon

Pheasant Breast

Sunchoke, Toasted Oat, Red Currant, Frisée

Harissa Braised Colorado Lamb Shank

Canewater Farms Carrots, Smoked Eggplant, Yogurt, Pickled Date, Preserved Lemon Granola

Wagyu New York Steak

Potato Gratin, Brassica, Roasted Canewater Farms Onion, Cabernet Demiglace

Add Butter Poached Maine Lobster Tail [\$22 supplemental]

Bearnaise Sauce, Lemon

Dessert

Blood Orange Sherbet

Champagne, Lemon Mascarpone, Vanilla Cookie

Chocolate Torte

Hazelnut Praline, Brown Butter, Gold Leaf

Almond Cake

Cheesecake Mousse, Raspberry

Local Artisanal Cheese Tasting [\$12 supplemental]

Sourdough Crackers, House-Made Mostarda, Pear