

NEW YEARS EVE 2019

FIRST SEATING
6:00PM

3 COURSE PRIX FIXE

FIRST COURSE
Choose One

Baby Arugula, Goat Cheese Vinaigrette, Poached Pear, Toasted Walnut

Chestnut Soup, Apple, Shitake Mushroom

Maryland Crab Tagliatelle, Swiss Chard, Grainy Mustard Sauce, Hazelnut Crumbs

Black Garlic and Mushroom Risotto

ENTRÉE
Choose One

Honey and Soy Glazed Chilean Sea Bass, White Bean Ragout Cassoulet Style

Ginger Glazed Duck, Parsnip Puree, Bok Choy, Sweet and Sour Cherry

Poached Lobster, Braised Endive, Brussels Sprout-Potato Hash, Carrot-Saffron Sauce

Filet of Beef, Sunchoke Confit, Spinach, Bordelaise

DESSERT

Choose One

Chocolate Tea Semifreddo

Ganache, Raspberry, Rooibos, Cinnamon Crumble

Pear Gingerbread Trifle

Passion Custard, Cranberry, Champagne Froth

Honey Tangerine 'Pavlova'

Pistachio Nougat, Meringue, Persimmon, Rose Petal

\$75 per person plus tax and service / \$50 Chef Paired Wines

NEW YEARS EVE 2019

SECOND SEATING
8:30pm

5 COURSE PRIX FIXE

FIRST COURSE

Choose One

Baby Arugula, Goat Cheese Vinaigrette, Poached Pear, Toasted Walnut

Chestnut Soup, Apple, Shitake Mushroom

SECOND COURSE

Choose One

Maryland Crab Tagliatelle, Swiss Chard, Grainy Mustard Sauce, Hazelnut Crumbs

Black Garlic and Mushroom Risotto

THIRD COURSE

Choose One

Honey and Soy Glazed Chilean Sea Bass, White Bean Ragout Cassoulet Style

Ginger Glazed Duck, Parsnip Puree, Bok Choy, Sweet and Sour Cherry

FOURTH COURSE

Choose One

Poached Lobster, Braised Endive, Brussels Sprout-Potato Hash, Carrot-Saffron Sauce

Filet of Beef, Sunchoke Confit, Spinach, Bordelaise

DESSERT

Choose One

Chocolate Tea Semifreddo

Ganache, Raspberry, Rooibos, Cinnamon Crumble

Pear Gingerbread Trifle

Passion Custard, Cranberry, Champagne Froth

Honey Tangerine 'Pavlova'

Pistachio Nougat, Meringue, Persimmon, Rose Petal

\$120 per person plus tax and service / \$80 for Chef Paired Wines