



New Year's Eve

\$120 per Person, Dine-in Only

AMUSE-BOUCHE

BRIOCHE BEIGNETS
chive cream, caviar

FIRST COURSE (CHOOSE ONE)

Hamachi Crudo, apple ponzu, finger lime, fennel pollen

Foie Gras Parfait, lingonberry jam, cocoa nib, caramelized onion, brioche

Sunchoke Bisque, black truffle, hazelnut, citrus confit

Wagyu Beef Carpaccio, brown butter sherry vinaigrette, charred scallion salmoriglio, sourdough

SECOND COURSE (CHOOSE ONE)

Lobster En Croute, nasturtium buttermilk emulsion, citrus trout roe vinaigrette, petit herbs

Black Truffle Gnocchi, king trumpet, celery root-miso puree, mushroom emulsion

Thai Style Stuffed Quail, lemongrass sausage, red curry hollandaise, nuoc cham, spiced quail jus

THIRD COURSE (CHOOSE ONE)

Australian Wagyu rib eye, horseradish cream, sweet & sour cabbage puree, caraway crumb, rye crisp

Olive Oil Poached Halibut, soubise, slow roasted plum tomato, dill, chive

Dry Aged Duck Breast, black garlic parsnip puree, leg confit, Asian pear, parsnip crisp, duck jus

DESSERT (CHOOSE ONE)

Chocolate Tart, espresso ice cream, white chocolate granola, coffee caramel cream

Orange "creamcicle" vanilla ricotta ice cream, orange sorbet, olive oil cake

BAR

SPARKLING

Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent	12
Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel	14
Brilla! Rosé Prosecco, Italy // fresh, light on the palate, notes of peach, green apple, lemon, acacia, rose	14

WHITE

Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish	11
Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, creamy finish	14
George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals	14
João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish	14
André Bonhomme Viré-Clessé Chardonnay, Burgundy, France // quince and citrus peel, tangy acidity	16
Txomin Etxaniz Txakoli, Basque Country, Spain // fresh, fruity, citrus, fresh apple, mineral, slight acidity	16

ROSÉ

Figuière, Le Saint André, Provence // rich, full of fruit and spice	12
Chateau d'Esclans, Whispering Angel, Provence // red berry fruit, floral, ripe, fleshy feel, round finish	18

RED

Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla	14
Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender	14
Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy	14
Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit	15
Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust, velvety tannins	15
Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather	17

BEERS

Allagash White Witbier //ME// 5%	10	2SP Delco American Amber Lager //PA// 4%	10
Big Truck Farms Hilite American Lager //MD// 4%	10	Industrial Arts Metric Pilsner //NY// 4.7%	10
Tripping Animals On the Loose NEIPA //FL// 8.7%	10	Levante Tickle Parts NEIPA //PA// 7%	10
Other Half Green City NEIPA //NY// 7%	10	Other Half Broccoli NEIPA //NY// 7.9%	10
Burlington It's Complicated Being a Wizard NEIPA //VT// 8%	10	Athletic Brewing Free Wave IPA //CT// N/A	9

HAND-CRAFTED COCKTAILS 15

Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
Market Manhattan // bourbon, cherry walnut bitters, amaro averna
The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters
Paper Plane // bourbon, aperol, lemon, amaro nonino
Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
Who Shot JR // botanist gin, passion fruit, vanilla, strega
Margarita // reposado tequila, cointreau, fresh-squeezed lime
Naked & Famous // mezcal, yellow chartreuse, aperol, lime
Cucumber Gimlet // vodka, lime, muddled cucumber
Red Samurai // vodka, yuzu, blood orange purée
Needful Things// mezcal, campari, banana, passionfruit