

# 2018 New Year's Eve Specials

## Cocktails

### I WENT ALL THE WAY FOR THE CHERRY \$14

House cherry infused Bulleit Bourbon, Dolin Sweet Vermouth, Spiced Cherry Bitters, Branded Cherries

### NEW YEAR'S RESOLUTION \$ 14

Blue Coat Gin, Floc de Gascogne, Sparking wine, Pomegranate juice, lime juice, homemade grapefruit syrup

## Our Starters

### O.G.T. \$16.95

Oyster with gin and tonic  
cilantro, cucumber, and dill cream

### THE PERFECT TARTARE \$18.95

Beef tenderloin, foie gras, truffles, Parmesan cheese, grilled toast

### PEARLS OF THE SEA \$18.95

Marinated scallops, caviar cream, finger lime, lobster mousse, Dashi vodka, cilantro oil

### OVEN ROASTED RED BEET SALAD \$13.25

Smoked goat cheese, Greek yogurt, pistachio crumble, pomegranate vinaigrette

## Main Course

### OVEN ROASTED MAINE LOBSTER \$42.00

Josper grilled lobster, braised carrots, fennel cream, blood orange, saffron sauce

### RISOTTO IN THE SMOKING FOREST \$27.50

Arborio rice De Cecco, wild mushrooms, smoked cream, black garlic, black rice, wild herbs

### BEEF BOURGUIGNON COMME IL FAUT \$38.95

Slow braised short ribs, Paris mushrooms, onions, carrots, turnips, foie, truffle sauce

## The Dessert

### THE MELTED SNOWMAN \$12

Vanilla ice cream, marshmallow, chocolate, Grand Marnier flambé

Executive Chef Bart Vandaele  
Chef De Cuisine Alexander Flores