New Year’s Eve 2022

$165 Per Seat [plus tax and gratuity]

Amuse
Canewater Onion Ring, Caviar, Crème Fraiche

First Courses
Roasted Beets (gf | vegetarian)
Citrus, Winter Winds Chevre, Watercress

Lobster Bisque (gf)
Lobster Salad, Red Pepper, Chive

Sunchoke Tortellini (vegetarian)
Delicata Squash, Cider Brown Butter, Pear

Pan Seared Hudson Valley Foie Gras
Plum Gastrique, Winter Spice, French Toast

1 oz Kaluga Caviar Service (gf) [ $75 supplemental ]
Cauliflower Panna Cotta, Preserved Lemon, Leek

Add Shaved Périgord Truffles [ $25 supplemental ]

Main Courses
Salt Roasted Celeriac (gf | vegetarian)
Anjou Pear, Black Trumpet Mushroom, Truffle “Jus”

Alaskan Black Cod (gf)
Potato Croquette, Glazed Baby Vegetables, Dill Butter

Braised Bison Short Rib (gf)
Plum-Ginger Glaze, Bok Choy, Radish

Australian Rack of Lamb (gf)
Nicoise Olive, Chicories, Yogurt, Salsa Verde

Japanese A5 Beef New York Steak (gf) [ Add $12/oz. / 5 oz. minimum ]
Crispy Alpenglow Farms Potato, Charred Onion, Sauce Bordelaise

Dessert
Oatmilk “Coquito” Gelato (*vegan)
Whipped Rum, Orange Granita, Spiced Shortbread

Champagne Cake
Strawberry Coulis, Lavender Chantilly, Almond Crumble

Petit Gateau
Dark Chocolate Custard, Peanut Butter Mousse, Feuilletine Cookie

Local Artisanal Cheese Tasting (*gf) [ $12 supplemental ]
Fig, Local Honey, Marcona Almond