NEW YEAR’S EVE 2024
$165 PER SEAT [PLUS TAX AND GRATUITY]

AMUSE
Braised Leek Gougeres, Black Truffle, Ricotta

FIRST COURSES
Persimmon Salad
Arugula, Citrus, Yogurt, Pink Peppercorn Glaze
Pan Seared Hudson Valley Foie Gras
Apple Gastrique, Brandy, Brioche
Sunchoke Tortellini
Porcini, Thyme, Cream
Petit Caviar Quiche, Smoked Shallot, Creme Fraiche [ $75 supplemental ]

MAIN COURSES
Salt Roasted Celeriac
Smoked Cream, Lemon, Caramelized Onion
Pan Seared Atlantic Halbut
Potato, Truggle, Leek
Roasted Duck Breast
Salsify, Spiced Soy, Floral Honey
Beef Shortrib
Red Wine, Carrot, Onion
Japanese New York Steak [ $60 supplemental ]
Brioche, Calabrian Chile Jus, Pickled Celery

DESSERT
Almond Sorbet
Orange, Gingerbread, Saffron
Champagne Cake
Lemon Coulis, Strawberry, Lavender Chantilly
Petit Gateau
Dark Chocolate Custard, Butterscotch, Pretzel
Local Artisanal Cheese Tasting (*gf) [ $12 supplemental ]
Fig, Local Honey, Marcona Almond