

New Year's Eve

5 Course Menu

1st Course

Lobster Bisque

lobster salad, micro arugula, tarragon oil

Winter Citrus & Fennel Salad

arugula, toasted pine nuts, ricotta salata, blood orange vinaigrette

2nd Course

Cheese Plate

36 month parmigiano reggiano, burrata, fig mostarda, apple, honey, marcona almonds

3rd Course

Chicken Liver and Foie Gras Mousse Crostini

caramelized shallot, pickled mustard seed, sour cherry marmalade

Wild Mushroom & Onion Tartlet

brie, cipollini, micro chive, shaved white truffle

4th Course

Lamb Osso Buco

saffron english pea risotto, natural jus, preserved lemon gremolata

Wild Boar Ragù

pappardelle, mushroom, fennel pollen, pecorino romano

Pan Roasted Striped Bass

celery root puree, beluga lentils, grilled radicchio, saffron beurre blanc

Bucatini Di Mare

shrimp, crab, calamari, san marzano tomato, white wine, squid ink bucatini

12oz NY Strip Steak

sweet potato puree, cippolini, baby spinach, cabernet reduction

5th Course

Vanilla Bean Panna Cotta

strawberries, whipped cream, fresh mint

Orange Ricotta Cake

candied orange zest, vanilla gelato, white chocolate

Chocolate Chip Cheesecake

milk chocolate ganache, whipped cream