

JOSIE'S TABLE

FIRST COURSE

LOBSTER BISQUE

lobster, creme fraiche, chives

BURRATA SALAD *gf*

arugula, burrata, delicata squash, pumpkin seeds, pomegranate seeds, red wine glaze

BRAISED BEETS SALAD

baby kale, pistachio butter, grapefruit supremes, watermelon radishes, feta cheese, tarragon orange dressing

NANTUCKET BAY SCALLOP CEVICHE *gf*

blood orange supremes, shaved radishes, candied ginger, micro basil

MISO GLAZED PORK BELLY *gf*

shaved brussels sprout slaw, apple-celery root puree, pickled mustard seeds, chive oil

SHRIMP COCKTAIL *gf*

bloody mary cocktail sauce

SECOND COURSE

NEW ZEALAND BRAISED LAMB SHANK *gf*

sherry wine, parmesan polenta, heirloom carrots, tomato confit, charred scallion gremolata, braising jus

DUCK BREAST

farrotto, brussels sprouts, grilled fig and pear mostarda, apple-celery root puree

ROASTED DELICATA SQUASH

farro, mushrooms, kale, apples, cranberries, burrata, hot honey

PLANCHA GRILLED CHILEAN SEABASS

saffron-infused fregola sarda, braised leeks, mushroom trio, tomato confit, sunchoke puree

FILET MIGNON +10 *upcharge*

horseradish and parmesan encrusted filet mignon, herb-roasted fingerlings, mushrooms, grilled asparagus, red wine demi glaze

THIRD COURSE

ZINFANDEL POACHED PEAR

creme anglaise, granola, pear caramel sauce

SEMIFREDDO

praline sauce, raspberry coulis

CHEESECAKE

raspberry coulis

EGGNOG CRÈME BRÛLÉE

MANGO OR RASPBERRY SORBET



NEW
YEAR'S
EVE

ADDITIONS

OYSTERS ON HALF SHELL +MKT

OYSTERS ROCKAFELLER +MKT
bechamel, spinach, pancetta, herb breadcrumbs

\$95 per person

Price does not include tax and gratuity

Menu items subject to change based on availability

gf / gluten-free

EXECUTIVE CHEF
Peter Darves-Bornoz

SOUS CHEF
Zakahry Comisac