

JOSIE'S TABLE

FIRST COURSE

LOBSTER BISQUE *gf*
poached lobster, creme fraiche, chives

BURRATA SALAD *gf*
maple roasted delicata squash, chili roasted pumpkin seeds, pickled red onion, arugula, honey vinaigrette

BRAISED BEETS SALAD *gf*
baby kale, pistachio butter, grapefruit supremes, watermelon radishes, feta cheese, tarragon + orange dressing

SEARED SCALLOPS *gf*
cauliflower puree, frisee, blood orange supremes, fried capers, brown butter vinaigrette

MISO GLAZED PORK BELLY *gf*
shaved brussels sprout slaw, apple-celery root puree, pickled mustard seeds, chive oil

SHRIMP COCKTAIL *gf*
four to an order, bloody mary cocktail sauce

SECOND COURSE

SHERRY BRAISED LAMB SHANK *gf*
parmesan polenta, baby carrots, tomato confit, pistachio gremolata, braising jus

PLANCHA GRILLED CHILEAN SEABASS
saffron-infused fregola sarda, braised leeks, mushroom trio, tomato confit, sunchoke puree

FILET MIGNON +10 *upcharge*
horseradish and parmesan encrusted, parsnip gratin, mushrooms, grilled asparagus, red wine demi glaze

DUCK BREAST *gf*
herb roasted fingerling potatoes, roasted brussels sprouts, honeynut squash puree, huckleberry gastrique

STUFFED DELICATA SQUASH
farro, kale, grapes, walnuts, burrata, hot honey

LOBSTER PAPPARDELLE
saffron cream sauce, pancetta, grape tomatoes, peas, crispy shallots

THIRD COURSE

RASPBERRY PISTACHIO MILLE-FEUILLE
puff pastry, pistachio cremeux, raspberry curd

SEMIFREDDO *gf*
praline sauce, chocolate ganache

CHEESECAKE
raspberry coulis

VANILLA CRÈME BRÛLÉE *gf*

MANGO OR RASPBERRY SORBET *gf*



NEW
YEAR'S
EVE

ADDITIONS

**HALF DOZEN
OYSTERS ON HALF SHELL** | 18 *gf*
*cucumber ginger mignonette,
bloody mary cocktail sauce*

\$95 per person

Price does not include tax and gratuity.

Menu items are subject to change based on availability.

We are happy to accommodate allergies, but no substitutions are allowed.

gf / gluten-free

EXECUTIVE CHEF
Peter Darves-Bornoz

SOUS CHEF
Zakahry Comisac