

New Year's Eve Menu

Amuse Bouche

Arpege Egg ^Δ

Brookford Farm Fresh Eggs, Native Maple Syrup, Sherry, Coriander Flowers

Firsts

Lobster Tortellini

Squid Ink Pasta, Maine Lobster, Charred Cippolini, Anju Pear, Sauce Americaine

"Hoppin John" ^Δ

Crème of Celery Soup, Trinity, Black Eyed Peas, House Fermented Tabasco, Country Ham Chip

Duck Confit Salad ^Δ

Juniper Confit, Escarole, Anju Pear, Sherry Vinegar, Grilled Brioche Crouton,

Dowie Farm Quail Egg, Camembert

Middle

Grilled Vegetable Skewers ^Δ

Backyard Beauty Tomatoes, Eggplant, Aged Parmesan, Balsamic Glaze

Basil Lemon Sorbet ^Δ

Mains

Pan Seared Beef Tenderloin ^Δ

Sweet Potato Pave, Roasted Asparagus, Green Peppercorn Bordelaise, Bearnaise Butter

Baked Scallops

Bay Scallops, Orzo Pilaf, Spinach, Pernod Cream, Toasted Pumpnickel, Chervil

Pan Roasted Duck

Jerusalem Artichoke Puree, Stonefruit Farro Risotto, Brussels Sprouts, Cognac Foie Pan Sauce

Roasted Spaghetti Squash ^Δ

Tomato Confit, Sweet Stem Cauliflower, Brown Butter, Pistachio Sorrel Pesto, Ricotta Salata

Salmon Barigoule ^Δ

Poached Salmon, Artichokes, Fennel, Carrots, Baby Potatoes, White Wine Broth

Cheese Plate

Brookford Farm Brie Puff Pastry, Cocoa Almonds, Champagne Strawberry Preserve ^Δ

Dessert

Semolina Cake

Candied Orange, Rosemary Syrup, Lemon Pomegranate Sorbet

Coupe Danemark ^Δ

Memories Vanilla Ice Cream, Warm Chocolate Sauce, Wafers, Brandied Cherries

^Δ Can Be Made Gluten Free

\$60 per person. Tax & Gratuity not included.

