



new year's eve 2018

amuse

Duck Liver Torchon on Brioche  
truffle maple gastrique

starter [choose 1]

Upland Cress Salad  
maitake mushroom, macadamia nut, sheep's  
milk tomme, blood orange vinaigrette

Creamy Wild Mushroom Soup  
rabbit prosciutto, fried chestnuts

appetizer [choose 1]

Smoked Trout Roe  
black currant, candied pearl onion, fennel,  
spiced apple butter, sunchoke chips

Seared Scallop  
jerusalem artichoke purée, beet chips,  
pomegranate beurre rouge

Intermezzo

Pickled Beet Sorbet  
rosemary olive oil

entree [choose 1]

Bone-in Veal Chop  
truffle whipped potato, king oyster mushroom,  
broccoli raab, black garlic butter, shaved black truffle

Maine Lobster  
port wine braised fennel, artichoke risotto,  
saffron lobster sauce

Okinawa Sweet Potato Gnocchi  
chanterelle, white asparagus, chèvre,  
tarragon emulsion, shaved truffle

dessert [choose 1]

Flourless Chocolate Cake  
pinot noir caramel, white chocolate ice cream

Pear & Almond Tart  
maple bourbon, cardamom cream, maple powder

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5:30pm and 8:30pm seating

\$150.00 dinner \$70.00 wine pairing  
additional taxes and 20% service charge