



New Year's Eve

Amuse-Gueule

Crisp Oyster "à la Grecque"

Appetizers

Hand Dived Scallop, Smoked Butter "Beurre Blanc", Caviar,
Mushroom Shavings

Cèpes Agnolotti, Honeynut Squash Butter, Sunchoke Chips,
Burgundy Black Truffles

Veal Cheek "Pot-au-Feu", Seared Foie Gras, Candied Shallots,
Red Beet Consommé

Second Course

Rabbit Confit, Mustard Greens, Roasted Red Kuri Squash,
Pumpkin Seed Vinaigrette

Fennel Smoked Black Cod, Grilled Romaine, Bacon, Parmesan,
Black Garlic Aioli

Pressed Duck Foie Gras, Port Gelée, Caramelized Pear Salad,
Sicilian Pistachio

Entremets

Blood Orange, Rosemary Granité



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Main Courses

Juniper Roasted Venison Loin, Black Trumpet Gnocchi, Baby Turnips,
Sauce "Grand Veneur"

Winter Flounder "en Croûte", Winter Vegetable Navarin, Rock Crab,
Lemongrass Consommé

Pheasant Breast, Chanterelles Stuffing, Potato Anna, Brussel Sprouts,
Cider Jus

Fromage

"Brillat-Savarin", Apple Butter

Desserts

Pistachio Brown Butter Gâteau Maple Syrup Roasted Bosc Pear,
Mascarpone Ice Cream

Pine Nut Caramel Crèmeux Tart, Ginger White Chocolate Cream,
Passion Fruit Coulis

"Mont-Blanc", Chestnut Chocolate Ganache, Cacao Meringue,
"Dulce de Leche" Gelato

First seating: 5p, 5:15p, and 6p.

Ninety Five Dollars per person.

Includes Champagne Toast.

*Second seating: 8p, 8:15p, 8:30p,
8:45p, 9p, 9:15p, and 9:30p.*

*One Hundred Forty Five Dollars per
person. Includes Champagne Toast &
Live Entertainment.*

Tax, Beverages and Gratuity additional.