

# HAPPY NEW YEAR!

## Hors D'Oeuvres

- Kaluga Caviar** duck fat tots, creme fraiche
- Vegetable Crudite** cashew hummus
- Chicken Liver Mousse** toasted sourdough
- Serrano Ham** parmesan grissini, parsley



## First Course

- Leeks Vinaigrette** horseradish gribiche, onion rings
- Chilled Rock Shrimp** butter lettuces, winter citrus, herbed creme fraiche
- Black Bass Ceviche** jicama, lime-miso vinaigrette
- Squid Ink Spaghetti** jonah crab, uni butter, jalapenos
- Poached Hen Egg** heirloom potatoes, guanciale, chanterelles, walnuts

## Second Course

- Maine Scallops** polenta, cauliflower, granny smith apples, truffle butter
- Bacon Wrapped Tuna** braised beans, salt baked turnips, fines herbs pistou
- Long Island Duck** farroto, melted cabbage, chestnuts
- Lamb Rack** harissa-sweet potato puree, grilled gem lettuce salad
- Surf & Turf** beef tenderloin, lobster gratin, spinach, spiced carrots

## Dessert

- Baked Alaska** gold leaf, caramel
- Oloroso Sundae** smoked almonds, chocolate sauce
- Olive Oil Griddle Cake** passion fruit crema, citrus jam

5-7pm Seating \$95

7pm-11pm Seating \$125

Chef/Proprietor: John Fraser