New Year's Menu

AMUSE-BOUCHE

Duck Confit Croquette

Black garlic aioli, blueberry-port reduction, micro herbs

FIRST COURSE

Wild Mushroom Cappuccino

Wild mushroom velouté, truffle foam, Parmesan crisp, chive oil

SECOND COURSE

Red Wine-Poached Pear & Blue Cheese Salad

Belgian endive, red wine-poached pear, Point Reyes blue cheese, candied pecans, shaved fennel, cranberry-shallot vinaigrette

THIRD COURSE

Parisian Gnocchi

Roasted garlic cream, crispy pancetta, wilted baby spinach, aged Parmigiano-Reggiano, fresh chives

SORBET

Seasonal Sorbet

ENTRÉE SELECTION (SELECT ONE)

Certified Black Angus Beef Tenderloin

Potato gratin, glazed baby carrots, whiskey-peppercorn sauce

or

Herb-Crusted Rack of Lamb

Potato fondant, glazed baby carrots, rosemary-thyme jus

or

Butter-Poached Atlantic Lobster & Diver Scallops

Saffron & asparagus risotto, Champagne beurre blanc

or

Miso-Glazed Sablefish

Forbidden black rice, baby bok choy, ginger beurre blanc

or

Roasted Cauliflower Steak (Vegetarian)

Dauphinoise potatoes, sweet pea purée, charred broccolini, roasted red pepper beurre blanc

SWEET FINISH

Chef's Selection of Petits Fours

An assortment of handcrafted petits fours served with freshly brewed coffee or a selection of fine teas

$225 PER PERSON