

 **NEW YEARS EVE** 

At Porter Kitchen + Bar

FIRST

Duck Confit Frisée Salad
*stuffed egg, pickled onion, roasted root
vegetables, champagne vinaigrette*

Oysters Rockefeller*
*roasted shallot & applewood smoked bacon
stuffing, herb crumbs, lemon zest*

Beef Tartare*
*capers, shallots, dijon, fines herbes, toasted
baguette, egg yolk, micro radish*

SECOND

Beef Wellington*
*pommes purée, chantenay carrots, creamed baby
kale, peppercorn demi-glacé*

Pan Roasted Scallops*
*maitake mushrooms, sweet potato frites,
salsa verde, charred scallion, pickled chilies*

Aged Peking Duck Breast*
*duckfat fondant potatoes, hoisin-duck jus,
brussels sprouts, pearl onion gastrique*

Wild Mushroom Ragout
*goat cheese polenta, shaved winter truffles,
baby bok choy, crispy lion's mane*

THIRD

Citrus Chiffon Cake
*blood orange-champagne coulis, coffee liqueur
ice cream*

Dark Chocolate Custard
*morello cherries, whipped white chocolate
ganache, ginger snap cookie*

\$95 per person | Reservations Required

Executive Chef Jeremy Lamoureux | Executive Sous Chef Miguel Camaran

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

