

New Year's Eve Dinner

(Before 7pm service)

Course 1

Mushroom Cappuccino, Cave-aged Cheddar Cracker, Black Pepper Foam
Or
Slowly Poached Key West Pink Shrimp Salad, Avocado, Orange-Yuzu Vinaigrette
Swank Farm Lettuce
Or
Stuffed Baby Potato Stuffed, Vitello Tonnato, Tarragon Oil
Or
Smoked Trout Mousse, Cucumber, Fish Roe, Basil and Sake Gel
Or
Foie Gras Royale, Beet Spaghetti 'Chips,' Chicken Consommé

Course 2

Granola Crusted Scallops, Lobster and Miso Broth, Lobster Popcorn
Or
Roasted Duck Breast, Celery Root, Duck Confit, Cannelloni, Date Mustarda
Or
Grilled Zucchini, Stuffed Squash Blossom, Eggplant Dauphine
Boursin Cheese Beurre Blanc
Or
Stuffed Dover Sole with Duchesse Potato, Lemon Butter + \$15

Course 3

Caramel and Grand-Marnier Candy Apple, Spiced Crumble
Or
Chocolate Soufflé, Raspberry, Warm Chocolate Ganache

\$75
Plus tax and gratuity