



### **New Years Eve Dinner**

Tuesday, December 31, 2024 \$150 Per Person Menu Subject to Change

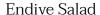
#### To Start

Parker House Rolls Whipped Maple Butter, Sea Salt

> Oysters & Caviar Apple Magnette

# **Second Course**

Select One



Celery Leaf, Citrus, Port Wine Poached Pears, Local Blue Cheese, Pecan Relish

### Mushroom Toast

Forest Mushrooms, Kentucky Ham, Goat Milk Ricotta, House Brioche, 25 Minute Egg, Grana Padano

# Spanish Octopus

Chimichurri, Guanciale Crumbs, Cracked Potatoes

### Sunnymede Farm Beef Tartare

Smoked Oyster Aioli, Cured Egg Yolk, Charred Leek Caper Relish, Soft Herbs, Potato Gaufrettes

### Hudson Valley Foie Gras

House Brioche, Spiced Port Wine, Roasted Grapes

### **Tasty Bite**

Mushroom Bisque Crème Fraiche, Winter Truffles

# **Third Course**

Select One

### Porcini Rubbed Beef Tenderloin

Pommes Pave, Lemon Aioli, Pole Beans, Sauce Chasseur

### Chicken Fried Quail

Billings Farm Cheddar Grits, Swiss Chard, Pickled Gold Raisins

### Butter Poached Lobster

Parsnips, Pickled Beets, Savoy Cabbage, Vanilla Butter

# Harissa Cauliflower Steak

Butternut Squash, Soubise, Caper Pecan Verde

### Duet of Duck

Confit Duck Leg, Smoked Duck Breast, Celeriac, Pickled Cabbage, Brandy Duck Jus Add White Truffles \$50

### **Desserts**

Tahitian Vanilla Milk Chocolate Crème Brûlée Bar Caraibe Chocolate Cremeux, Champagne Sorbet





