



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

Endive Salad 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

Harissa Cauliflower Steak

Butter Poached Lobster

Parsnips, Pickled Beets, Savoy Cabbage,

Vanilla Butter

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



Reservations Required | 802-457-6671 A 22% Gratuity Will be Automatically Added

