



NEW YEAR'S EVE  
2017

**Appetizer**

**Seared Scallop**

pickled beech mushrooms, crispy prosciutto, pepper slaw, almond vinaigrette, sorrel

**Foie Gras**

cranberry brioche French toast, roasted maitake mushrooms, smoked cherry gastrique

**Steak Tartare**

grilled sourdough toast, capers, red onion, shaved truffles, parmesan

**Squash Dumpling**

duck confit, szechuan pepper & orange sauce, pistachio

**Ginger Soy Glazed Pork Belly**

lotus chip, kimchi, pickled shallot, togarashi kewpie

**Soup or Salad**

**Carrot Ginger Coconut Soup**

**Arugula Salad**

fennel, roasted grapes, gorgonzola, sherry vinaigrette

**Frisée & Roasted Beet Salad**

candied pistachios, goat cheese, champagne vinaigrette

**Entrée**

**Filet Mignon**

porcini dusted fingerlings, grilled asparagus, mushrooms, crispy onions, roasted shallot demi glace

**Lobster Tails**

fennel bread pudding, spinach, roasted tomato, brown butter emulsion

**Lamb Chops**

apple celery root hash, braised mustard greens, whole grain mustard lamb jus

**Halibut**

honey glazed spaghetti squash, roasted tomato, golden beet puree, crispy brussels sprouts

**Veal Medallions**

chorizo saffron risotto, broccoli rabe, chanterelle mushrooms, red onion coulis

**Dessert**

**Warmed Chocolate Hand Pie**

red beet ice cream, chocolate hazelnut crumble, caramel

**Matcha Cream Puff**

macerated strawberries, crème anglaise, black currant pearls

**Gingerbread Crème Brulee**

whipped cream, vanilla lace cookie

**Mochi Ice Cream Duo**

chai latte ice cream with black tea & red bean ice cream with coconut milk  
fresh berries, cardamom coffee soil

**White Chocolate Raspberry Cheesecake**

caramel, tuile

\$89 per person plus tax and 20% gratuity  
*menu subject to slight change based on availability of ingredients*