



## *New Year's Eve 2024*

### AMUSE

#### East Coast Oyster

*yuzu-soy emulsion, trout roe, cucumber \**

#### House Cured Salmon

*cornmeal cake, creme fraiche, onion marmalade, dill \**

#### Potato Chip

*miso-caramelized onion, creme fraiche, caviar, chive \**

### APPETIZER

#### Blood Orange & Burrata

*pistachio, pomegranate, honey, basil, olive oil \**

#### Pork Belly

*black-eyed peas, collard greens, fried oyster, chili oil, scallion \**

#### Hand Rolled Gnocchi

*uni butter, crab, samphire, dulce*

### SOUP/SALAD

#### Clam Chowder

*fried saltines, celery heart, brown butter*

#### Beet Salad

*frisee, carrots, chevre, crispy potato, ginger vinaigrette, dill \**

### INTERMEZZO

### ENTREE

#### Beef Tenderloin

*bearnaise, duck fat potatoes, pearl onions, mustard greens \**

#### Chilean Sea Bass

*miso caramel, hakurei turnips, bok choy, ginger-scallion, crispy leeks, radish \**

#### Wild Mushroom Ravioli

*brown butter emulsion, butternut squash, charred frisée, grana padano crumble*

### DESSERT

#### Chocolate Decadence Cake

*nutella, chocolate ice cream, hazelnuts \**

#### Butterscotch Crème Brûlée

*cocoa nibs, caramel corn \**

#### Chèvre Cheesecake

*cranberry compote, whipped cream, walnut crumble*

*\* Gluten Free*

*Executive Chef Jeff Strom*