

# NYE

## APPETIZERS FIFTEEN

### STEAK TARTARE

Secret Sauce, House Made Chips and Pea Tendrils

### SHRIMP AND GRITS

Country Ham, Poblano Grits and Tequila Butter Sauce

### GRILLED OCTOPUS

Fennel, Green Apples and French Chimichurri

### SAUTÉED ESCARGOT

Lobster, Hazelnuts, Puff Pastry and a Vermouth Cream

### PAN SEARED FOIE GRAS

Butter Toasted Bread, Ginger-Apricot Relish and White Balsamic-Honey Reduction

### DUNK'S MUSHROOM TOAST

Grilled Bread, House Made Ricotta and an Over Easy Egg

## SALAD/SOUP TWELVE

### DATE AND BLUE CHEESE SALAD

Baby Kale, Roasted Shallot Vinaigrette and Corn Nuts

### BABY GREEN SALAD

Blood Orange Ranch, Candied Blood Oranges and Roasted Beets

### ROMAINE SALAD

Green Goddess Dressing, Baby Tomatoes, Cucumbers and Avocado Croutons

### LOBSTER BISQUE

Sherry, Lemongrass, Ginger and Fresh Lobster

## ENTRÉE FORTY-FIVE

### HOUSE MADE GNOCCHI

Scallops, Shrimp, Lobster and a Brie Cream

### CRAB CRUSTED COD LOIN

Broccolini, Fingerling Potatoes, Bacon Butter Sauce

### PAN ROASTED SALMON

Lobster Cassoulet and Garlic Spinach

### GRILLED DELMONICO STEAK

Caramelized Onion-Blue Cheese and Potato Gratin and Asparagus

### DUO of PORK

Slow Roasted Pork Belly and Grilled Pork Secreto

Red Kuri Squash Puree, Pickled Red Onions, Dried Apricots and Micro Greens

### ROAST DUCK BREAST

Warm Farro Salad of Duck Confit, Carrots, Cippolini Onions and Baby Kale and a Port Cherry Sauce

## ROOT VEGETABLE BREAD PUDDING THIRTY-FIVE

Hearty Greens, Mushrooms and a Root Vegetable Consommé

## FOUR COURSE PRIX FIXE SEVENTY-FIVE

# NYE

## DESSERT NINE

**DARK CHOCOLATE CRÈME BRULÉ**

**STICKY TOFFEE PUDDING**

Rum Brown Sugar Sauce and Vanilla Ice Cream

**WARMED CINNAMON BUN**

Smoked Maple Bourbon-Pecan Praline Ice Cream

**GHIRARDELLI DARK CHOCOLATE BROWNIE SUNDAE**

Salted Caramel Whip Cream, Caramelized Banana