



NEW YEAR'S EVE - Tuesday, December 31, 2024

THE MENU

Four courses followed by a complementary dessert - \$229

FIRST COURSE *select one*

RICH LOBSTER SOUP WITH CURRY

Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil

TRADITIONAL LYONNAISE FOIE GRAS AND FRESH BLACK WINTER TRUFFLE SOUP A LA PAUL BOCUSE

Puff Pastry Dome

SCOTTISH SMOKED SALMON

Crispy potato, Chive Crème Fraîche, Upland Cress

ESCARGOT IN LITTLE POTS

Wild Burgundy Snails, Roasted Cherry Tomato, Shrimp and Escargot Butter, Brioche Toast

GRILLED LANGOUSTINE

Housemade Fettucine, Ossetra Caviar, Lemon Beurre Blanc

SECOND COURSE *select one*

RAW OYSTERS ON THE HALF SHELL

Champagne Mignonette, Julienne Cucumber

WILD SNAPPER CEVICHE

Jalapeño, Red Onion, Cilantro, Fresh Lime, Matsuma Orange

SALADE GOURMANDE

Pan-Seared Foie Gras, Crispy Chicken Livers, Grilled Veal Sweetbread, Escarole, Hand-Chopped Fresh Black Winter Truffle

BABY RED ROMAINE, TOASTED PECANS, FRESH POMEGRANATE AND VERMONT GOAT CHEESE SALAD

Red Wine Vinaigrette

THIRD COURSE *select one*

SHRIMP AND LOBSTER VOL-AU-VENT

Button Mushrooms, Shallot and Cognac Cream

PAN-ROASTED SEA SCALLOP

Cauliflower Purée, Fresh Black Winter Truffle Cream

FRESH BLACK WINTER TRUFFLE RISOTTO

24-Month Aged Reggiano, Sliced Black Truffle, Spanish La Bomba Rice

GOAT CHEESE RAVIOLI

English Peas, Pancetta, Saffron and Tomato Sauce

FOURTH COURSE *select one*

GRILLED CREEKSTONE FARMS BEEF TENDERLOIN

Forest Mushroom Duxelles, Brioche Toast, Foie Gras Butter, Cognac Reduction

GRILLED COLORADO LAMB RACK CHOP

Grilled Ribbons of Zucchini, Saffron Basmati Rice, Cucumber Yogurt, Lamb Reduction Sauce

PAN-ROASTED QUAIL

Grilled Mango, Pickled Green Tomato, Goslings Rum Reduction Sauce

PAN-ROASTED TURBOT

Carrot Purée, Lump Crab and Chive Butter Sauce

DESSERT *select one*

NEW YEARS TRIFLE

Almond Pound Cake, Champagne Sabayon, Honey Roasted Figs

PASSION FRUIT BAVAROIS

Almond Crumble, Raspberry Lime Purée

MANJARI CHOCOLATE MOUSSE CAKES

Port Cherry Sauce, Edible Gold Leaf

EGG NOG CRÈME BRÛLÉE

Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.

Cindy Wolf & Tony Foreman · Restaurateurs

Everardo Florentino - Chef de Cuisine