

# Happy New Year!

## *Champagne Toast Upon Arrival*



### **Seafood Sampler**

Tuna Tartare with Caviar, Poached Shrimp, Jumbo Lump Crab, Duxbury Oyster Shooter, Meyer Lemon Aioli, Horseradish Cocktail Sauce, Seaweed Salad

### *Choice of:*

#### **Salt Roasted Beets**

Baby Kale, Watermelon Radish, Jasper Hill Blue Cheese, Spiced Pecans, Cranberry Pomegranate Dressing

#### **Porcini Mushroom Cream**

Beef Short Rib, Pumpkin Seed Pesto

### *Choice of:*

#### **Georges Bank Scallops**

Salsify, Grapes, Red Wine Butter

#### **Sauteed Potato Gnocchi**

Duck Confit, Wild Mushrooms, Puree of Parsnips, Herb Oil

### *Choice of:*

#### **Miso and Honey Cured Chilean Sea Bass**

Himalayan Black Rice, Baby Turnips, Edamame, Chili, Passion Fruit Sauce

#### **Pistachio Crusted Venison Chop**

Caramelized Quince, Duck Fat Braised Red Cabbage, Celery Root Puree, Pink Peppercorn Gastrique

#### **Prime Bone-In Dry Aged Strip Steak and Butter Poached Lobster Tail**

Thyme-Infused Fondant Potatoes, Broccolini, Winter Squash, Bordelaise Sauce

### *Choice of:*

#### **Dessert Trio**

Champagne Mousse, Cherry and Brandy Chocolate Cake, Chestnut and Orange Cream Tart  
Pomegranate Coulis

#### **Petit Fours**

## *Champagne Toast At Midnight*



*\$200 per person*

**Stefan Jarausch**  
Executive Chef

**Peter Papagelis**  
General Manager



