

# Happy New Year!

## Champagne Toast Upon Arrival

### First Course:

#### **Consommé de Gibier, Foie Gras Royale**

*Game Consommé, Foie Gras Custard, Vegetable Bruniose*

or

#### **\*Oysters Rockefeller**

*Island Creek Oysters, Fresh Spinach, Béchamel, Parmesan*

or

#### **\*Carpaccio of Beef**

*Baby Arugula, Crispy Capers, Peppercorn Aioli, Parmesan Crostini*

### Second Course:

#### **Endive Salad**

*Roasted Grapes, Crème Cheese, Champagne Vinaigrette, Pistachios*

### Third Course:

#### **\*Grilled Filet Mignon**

*Truffle Whipped Potatoes, Asparagus Tips, Foie Gras Butter, Bordelaise*

#### **Pan Seared, Day Boat Cod Loin**

*Winter Risotto of Cauliflower, Roasted Root Vegetables, Lobster Buerre Blanc*

#### **\*Lemon, Pine Nut and Herb Crusted Rack Of Lamb**

*Root Vegetable Rosti, Broccolini, Marsala Mustard Sauce*

#### **“Free Form” Lasagna of Harvest Vegetables**

*Roasted Parsnips, Heirloom Carrots, Butternut Squash, Brussels Sprouts, Okinawan Sweet Potato Puree, Whipped Ricotta, Smoked Tomato Coulis*

### Fourth Course:

#### **Grand Marnier Chocolate Cream Cake**

*Pomegranate Mousse & White Chocolate Cream*

**\$150 per person**

Before placing your order, please inform your server if anyone in your party has a food allergy.

Denotes food items are cooked to order or are served raw. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.