

New Year's Eve

December 31, 2017

\$79/pp

Amuse Bouche

Cape Oyster on the Half Shell
California Sturgeon Caviar, Champagne Granité

Appetizers

Roasted Cauliflower & Leek Bisque

Black Truffle Butter, Shaved Truffle, Leeks

Quinoa & Gem Lettuce Crab Salad

Avocado, Fennel, Oranges, Maine Crabmeat
Blood Orange & Dijon Vinaigrette

Crudo of Yellowfin Tuna

Vegetable Roll, Tangerine,
Sea Salt, Pink Peppercorns, Cilantro & Honey Oil

Roasted Rosemary Lamb Chop

Sicilian Eggplant Caponata, Warm Vermont Goat Cheese Flan, Aged Balsamic

Main Plates

Prosciutto di Parma Wrapped Cod Loin

Garlicky Rabe, Roasted Tomato Broth, Oven Braised Fennel, Chatham Clams

“Free Form” Beef Wellington

Pan Roasted Filet Mignon, Crispy Puff Pastry,
Wild Mushroom & Shallot Duxelle, Foie Gras Emulsion,
Madeira Sauce, Baby Carrots

Crispy Half Duck

Roasted Pears, Farro Grains, Ginger~Garlic Baby Kale, Hoi Sin-Soy Drizzle

Pan Seared Gulf of Maine Scallops

Coldwater Lobster Risotto with Tarragon
Julienne Snow Peas, Lemon~Vanilla Foam

Dessert

Coconut Mousse Pyramid

Blood Orange Reduction

&

Chocolate Ganache Torte

White Chocolate Sauce, Candied Almonds

Mignardise

Peppermint~Milk Chocolate Mousse Tartelette