

December 31st, 2023

New Year's Eve Menu

Starters and Small Plates

Cider & Butternut Squash Soup 7.

Ahi Tuna Tartare 18.

Avocado mousse, ponzu, Tobiko caviar, sesame seeds

Bruschetta 15.

Heirloom tomato, fresh basil, garlic, parmesan, and balsamic glaze on a toasted crostini

Shrimp Cocktail 15.

Traditional cocktail sauce

Beet Salad 17.

Arugula, granny smith apples, Vermont chevre, shredded fennel, red beets, candied walnuts, blood orange dressing

Wedge Salad 16.

Smoked bacon, cherry tomatoes, red onions, crumbled blue cheese

Babaghanoush 14.

Char-grilled smoked eggplant puree, tahini, za'atar, EVOO served with a warm pita

Entrees

Pappardelle Bolognese 38.

Creamy sauce with Waygu beef, fresh ricotta and parmesan

Maple Bourbon Scallops 49.

Seared sea scallops, hot bacon jam, seasonal risotto, and wilted spinach

Mushroom Ravioli 32.

Freshly made ravioli, truffle mushroom cream sauce, crispy shiitake

Short Rib 51.

Slow-cooked prime rib, butternut squash risotto, crispy onions, vegetable du jour

Ratatouille 33.

Roasted tomato, eggplant, garlic with a warm baguette

Pan-Seared Duck Breast 41.

Truffled celery root puree, orange cognac glaze, vegetable du jour

Surf and Turf 62.

Grilled filet mignon, truffle butter, grilled prawn, garlic mashed potato