

aperitif
NEW YEAR'S EVE

SMALL PLATES

LOBSTER BISQUE
PUFF PASTRY, CHIVE OIL

SMOKED SALMON
SWEET JOHNNY CAKES, CREME FRAICHE, CAJUN CAVIAR, FRESH DILL

CHILLED ASPARAGUS SALAD
SHAVED PROSCIUTTO, PRESERVED LEMON, AIOLI

WARM SPINACH SALAD
ROASTED RED PEPPER, RED ONION, PRALINE BACON,
POACHED EGG, CHEVRE, WARM BLUEBERRY VINAIGRETTE

CRABMEAT GNOCCHI
POTATO GNOCCHI, BRIE, WHITE TRUFFLE, CHIVE OIL, GRILLED CIABATTA

BUTTERNUT SQUASH RAVIOLI
SAGE BROWN BUTTER, SHAVED MANCHEGO, TOASTED PISTACHIO

PAN SEARED HUDSON VALLEY FOIE GRAS
DUCK & PORK RILETTES, CHAMPAGNE POACHED PEAR, WHITE TRUFFLE HONEY

ENTREES

POACHED SALMON
OLIVE OIL POACHED ATLANTIC SALMON, SPINACH PASTA PEARLS,
TOMATO CONFIT, BROCCOLINI, BLOOD ORANGE GASTRIQUE

RACK OF LAMB
CREAMY POLENTA, RATATOUILLE, ROSEMARY GLACE

REDFISH PONTCHARTRAIN
PAN SAUTEED GULF REDFISH, JUMBO LUMP CRABMEAT,
MUSHROOMS, SCALLION BUTTER, HARICOT VERTS

BEEF WELLINGTON
6 OZ. FILET EN CROUTE, MUSHROOM DUXELLES,
MAYTAG BLEU CHEESE POTATO TART,
ASPARAGUS, CABERNET DEMI GLACE, BERNAISE

ROASTED DUCK
TOASTED PECAN WILD RICE, BABY CARROTS, APRICOT GLAZE

CRISPY SOFT SHELL CRAB
CRAWFISH TAILS, CRISPY BRUSSEL SPROUTS, HONEY BUTTER

DESSERT

S'MORES BREAD PUDDING
GRAHAM CRACKER, ESPRESSO INFUSED CHOCOLATE SAUCE,
CHARRED MARSHMALLOW

BANANAS FOSTER CHEESECAKE
VANILLA WAFER CRUST, FOSTER SAUCE, FRESH BANANAS

CHOCOLATE PATE
GOAT'S MILK CARAMEL, CANDIED PECANS, SEA SALT

CHANTILLY PARFAIT
GRAND MARNIER SOAKED POUNDCAKE,
FRESH BERRY MEDLEY, CHAMBORD-CHANTILLY WHIPPED CREAM

OPEN 5-9 PM

\$125/PERSON++

INCLUDES WELCOME GLASS OF PROSECCO