

New Year's Eve Dinner

First Course

Kabocha Squash Soup - apple, pepitas, saba

Salad of Mixed Chicories - crushed hazelnuts, shaved persimmon, blue cheese, grilled bread

Lobster Agnolotti - celery root, pomegranate, roasted delicata, chervil

Foie Gras Mousse - toasted brioche, frisee, blood orange

Grilled Prawns - bomba rice, chorizo, saffron, preserved peppers

Entrees

Roasted Duck Breast & Confit Leg - brussels sprouts, squash puree, pecans, maple brown butter

Seared Day Boat Scallops - creamy grits, braised greens, bacon, red onion jam

Grilled Beef Tenderloin - crushed potatoes, onion cream, king trumpet mushrooms, bordelaise

Housemade Cavatelli - fontina fondue, roasted cauliflower, cavolo nero, truffle, bread crumbs

Rack of Lamb & Braised Belly - corona beans, broccolini, preserved lemon, mint gremolata

Dessert

Bananas Foster - roasted bananas, bourbon ice cream, candied walnuts

Apple "Tarte Tatin" - crispy pastry, caramelized apple, vanilla ice cream

Chocolate Mousse - hazelnut, chocolate meringue, cake crumble