

# New Year's Eve

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## FIRST COURSE

**Maine Lobster Salad** | Heirloom Beet, Burrata,  
Grapefruit, Mache, Sterling Caviar

## SECOND COURSE

**Veloute of French Lentils Du Puy** | Braised Bacon,  
Chestnut, Quince

## THIRD COURSE

**Potato Crusted Halibut** | Baby Leeks,  
Black Truffle, Celery Root, Bordelaise

## FOURTH COURSE

**Prime Angus Ribeye** | Maitake Tempura, Tatsoi,  
Tokyo Turnip, Bone Marrow Sabayon

## FIFTH COURSE

**White Chocolate Cremeux** | Espresso Gelee,  
Dark Chocolate Genoise, Preserved Cherry

*Substitutions politely declined*

*\$125 per person plus tax/gratuity*

*Includes complimentary glass of Schramsberg Brut Rose 2012*

*Vegetarians will be accommodated*