



New Year's Eve 2017

Amuse

Seasonal Creation from the Chef

Supplemental

(shared for the table)

Oysters on the half shell \$16/\$32

chefs selection of pacific oysters
with champagne mignonette

Foie Gras Pate \$22

grade A hudson Valley Foie Gras, apple brandy gelee,
apple compote, pickled squash, baguette

Lockhart Cattle Company Tartare

local grass fed beef, orange vinaigrette, grain mustard,
shallots, wood oven baked flatbread

First Course

(choice of)

Squash Salad

roasted and pickled butternut squash, toasted pumpkin
seeds, huidekoper ranch greens, Winter winds
targouda and caramelized onion pumpkin seed oil
vinaigrette

Oxtail Ravioli

braised Lockhart beef, ricotta, butternut squash puree,
pecorino

Tuscan Ceasar

baby kale, purple water cress, crispy prosciutto,
parmigiano reggiano and caesar dressing

'14 Scarpetta, delle Venezie, IT

Lobster Bisque

champagne crème fraiche and butter poached lobster

'15 Hugl, Gruner Veltliner, Austria

Main Course

(choice of)

Grilled Eye of Ribeye

RR Ranch beef, pommes puree, smoked heirloom tomatoes and cipolini onions, red wine demi.

Seared Hawaiian Walu

pan seared fish, miso broth, roasted sunchokes, scallion and snap pea slaw, chili oil

Lamb Shanks

braised lamb, creamy polenta, swiss chard and pickled shallot gremolata

Risotto

braised leeks, pecorino romano, micro chives

add shaved white truffle

Dessert

(choice of)

Apple Empanadas

apple in pastry, cardamom crème anglaise

Chocolate Pot du Crème

chambord cream and chocolate-cinnamon almond bark

Graham's Six Grapes, Reserve Porto, Portugal

Wood Fired S'more

graham cracker crust, valrhona chocolate brownie and house made marshmallow

Fonseca Bin No. 27, Porto, Portugal

Sorbet

fruit sorbet with citrus candy

\$85 per person (excludes tax and gratuity)

\$40 for wine pairing