



New Year's Eve *menu*

\$ 65 PER PERSON

Starters

Beef Carpaccio

with mixed greens, pickled red onion, balsamic glaze, parmesan cheese, and crushed peppercorn

Scallop Crudo

with shaved fennel, citrus vinegar redux, and blood orange

Salads

Poached Pear Salad

with a maple and bacon vinaigrette, candied pecans, and goat cheese

Mixed Greens and Fennel Salad

with a champagne vinaigrette, pomegranates, and feta cheese

Entrees

Entrees served with parmesan and garlic pomme purée, and purple hull pea cassoulet

Pan Seared Chilean Sea Bass

with a lemon beurre blanc

Braised Beef Short Rib

with a red wine jus

Desserts

Whipped Ricotta Cheese Cake Tart

with warm berry compote, and pecan praline

Dark Chocolate Pot De Crème

with salted caramel, candied hazelnuts, brandy cherries, and chantilly cream