

Celebrate NEW YEAR'S EVE.

Tuesday, December 31

Please [click here](#) for reservations.

Amuse Bouche

Brown Butter Gougere, Maine Lobster
Tarragon Tartar, Caviar, Chive

First Course

Please Choose One (1)

HAMACHI CRUDO

Avocado Mousse, Pickled Fresno, Charred
Grapefruit, Passionfruit, Radish, Micro Wasabi

DUCK & POTATO TART

Confit Leg, Peruvian Purples, Baby Greens, White
Balsamic, Heirloom Tomato, Romesco

ROASTED EGGPLANT HUMMUS (v)

Winter Squash Agro Dulce, House Made Naan,
Crispy Garlic, Pomegranate

GRILLED ASPARAGUS

Soft Poached Egg, Tomato Jam, Black Truffle,
Pork Belly, Sherry-Dijon Vinaigrette, Trout Roe

Second Course

Please Choose One (1)

SHRIMP & GRITS

Locally Sourced, Stone Ground Cake, Pickled
Sweet Peppers, Andouille Gravy, Chive Remoulade

PRIME BEEF CARPACCIO

Baby Arugula, Fried Shiitake, Truffle, Crispy
Caper Dressing, Shaved Cured Yolk Artisan Bread

GREENS & BEANS (v)

Baby Kale, Red Romaine, Crispy Garbanzo, Sour
Tomatoes, Feta, Champagne, Carrot Tuille

Third Course

Please Choose One (1)

AUSTRALIAN WAGYU FILET MIGNON

6oz. Confit Fingerlings, Winter Chard, Roasted
Mushrooms, Grilled Tomato, Cabernet Demi

PORCINI CRUSTED TUNA

Wild Mushroom Quinoa, Heirloom Tomato,
Arugula, Yellow Curry-Balsamic Glaze

STUFFED QUAIL

Mortadella, Braised Lentils, Pancetta, Celeriac,
Pistachio Gremolata, Pomegranate Molasses

SEARED DIVER SEA SCALLOPS

Black Truffle, Leaf Spinach, Roasted Pepper,
Parsnips, Spaghetti Squash

SMOKED KABOCHA SQUASH (v)

Ricotta Gnocchi, Zucchini, Grilled Radicchio,
Blister Red Tomato, Rosemary Brown Butter, Pine
Nut

Dessert

Please Choose One (1)

ESPRESSO PAVLOVA

Dark Chocolate, Raspberry Mousse, Mascarpone,
Candied Cashew Crunch, Garden Mint Syrup

LAVENDAR PANNA COTTA

Coconut Milk, Citrus, Pumpkin Seed Tuille,
Blueberry-Prosecco Jus, Micro Basil

\$128 Adults (plus tax).

Available From 6:00 To 10:00 p.m.

Children's Menu Available.