



Regular Menu Available

NYE Prix Fixe Menu 2016

Amuse Bouche

Rye Toast, Root Vegetable Puree, Caramelized Shallot
and Ice Wine Vinegar

1ST Course

Bluff Hill Oysters
With Crème Fraiche and Caviar

Soup Course

Roasted Pumpkin Puree
Maple Brittle, Kale Pesto and Pepitas

Sorbet Course

Cranberry Ginger Sorbet
With Prosecco Float and Candied Mint

Beef Course

Royalton Farms Heart Of Ribeye
Celery Root Potato Gratin, Creamed Spinach and Roasted Piopinno Mushrooms

Seafood Course

Sear'd Native Sea Bream
Stewed Beluga Lentils, Pancetta, Roasted Purple Brussels

Dessert Course

Chocolate Bread Pudding
Salted Caramel Ice Cream, Toffee Crumbles and White Fudge Sauce

\$110 per person plus tax and gratuity

Executive Chef Richard Silvia
Sous Chef Christopher Jones