



New Year's Eve Specials Menu 2018

In addition to our Seasonal Dinner Menu

Featured Raw Bar

Bluff Hill Oysters
With Crème Fraiche and Caviar
\$20

Soup Du Jour

Roasted Pumpkin Puree
Kale Pistachio Pesto and Charred Shishitos
\$10

Intermezzo

Cranberry Ginger Sorbet
With Prosecco Float and Candied Mint
\$4

Grilled Prime Heart Of Ribeye

Celery Root Potato Gratin, Creamed Spinach
and Roasted Maitake Mushrooms
\$42

Seared Native Black Bass

Stewed Beluga Lentils, Pancetta, Root Vegetables
And Lemon Caper Buerre Blanc
\$33

Dessert

Chocolate Bread Pudding
Salted Caramel Ice Cream, Toffee Crumbles
and White Fudge Sauce
\$10

Executive Chef Richard Silvia
Sous Chef CJ Mitchell