

AMUSE

Pimento Cheese Tartlet BENTON'S COUNTRY HAM / PEPPER JELLY

STARTERS

Beau Soleil Oysters (*half dozen*)

CELERY MIGNONETTE / COCKTAIL / SALTINE

Red Wine Poached Pear Salad

LOCAL GREENS / HAZELNUTS / POINT REYES BLEU / CHAMPAGNE VINAIGRETTE

Warm Burrata Cheese & Crusty Sourdough

POMEGRANATE / PUMPKIN SEEDS / BASIL / AGED BALSAMIC / EVOO

White Corn Grit Fritters

JALAPEÑO PEPPER JELLY / THOMASVILLE TOMME

Seared Nantucket Bay Scallops

SUNCHOKES / ELLIJAY MUSHROOMS / PORT WINE TRUFFLE VINAIGRETTE

Seared Hudson Valley Foie Gras

HONEY ROASTED PEANUTS / SOUR CHERRIES / LIME

Spiced Venison Carpaccio

CRAIG & KIKI'S ARUGULA / GRANA PADANO / BLACKBERRIES / BLACK GARLIC AIOLI

Fried Lobster Tail Fritters

KOSHO HONEY MUSTARD AIOLI

ENTRÉES

Sweet Potato Ravioli

MUSHROOM / TOASTED PEPITAS / SAGE-BROWN BUTTER / GRANA PADANO

Filet Mignon (*7 ounce*)

GRUYERE POTATO GRATIN / GRILLED ASPARAGUS / RED WINE JUS

Bay of Fundy Salmon

ROASTED GARLIC POTATO PURÉE / MELTED LEEKS / TRUFFLE VIN

Butter Poached Maine Lobster (*1.5 pound*)

LOW COUNTRY SHE CRAB RISOTTO / BENTON'S COUNTRY HAM JAM

Sautéed Lemon Sole

BUTTERNUT SQUASH POLENTA / WARM BACON VINAIGRETTE / PICKLED APPLE

Apple Cider Braised Pork Shank

PARSNIP / APPLE / BRUSSELS SPROUTS / CIDER JUS

Pan Roasted Duck Breast

FOIE GRAS BREAD PUDDING / RAPINI / TRUFFLE JUS

Wagyu Shortrib

CELERY ROOT POTATO MASH / RED WINE BRAISED SHALLOTS / SESAME GREMOLATA

PASTRY

Chocolate Decadence Cake CREAMY GANACHE / ESPRESSO ANGLAISE / COCOA NIB TUILE

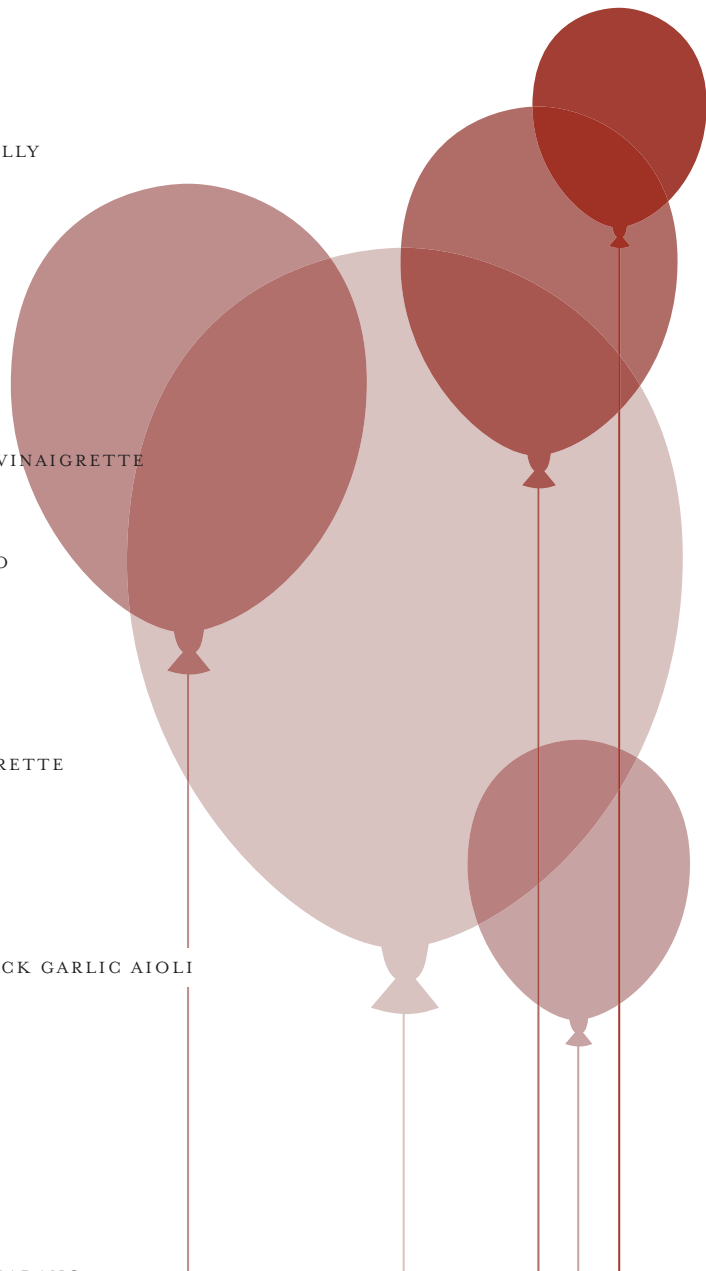
White Chocolate Key Lime Meringue Tart RASPBERRY SAUCE

Eggnog Pots de Crème GINGERBREAD COOKIE

Lemon Mascarpone Cheesecake BLUEBERRY COMPOTE / CHANTILLY CREAM

Sticky Toffee Pudding GEORGIA PECANS / VANILLA ICE CREAM

\$85 PER PERSON (PLUS TAX & GRATUITY)



Happy New Year

