

AMUSE

Cheese Crisp WHIPPED BRIE / THYME HONEY

STARTERS

Beausoleil Oysters on the Half Shell

CHAMPAGNE MIGNONETTE / COCKTAIL

Watercress and Endive Salad

ASHER BLUE / TOASTED ALMOND / PICKLED PEAR / RED WINE VINAIGRETTE

Beet Cured Salmon

THREE PEPPERCORN SPICE / HORSERADISH CREAM / SORREL

Port Braised Veal Cheek

POLENTA CAKE / PORT JUS / CRISPY LEEK & SAGE

Duck Confit Toast

BURRATA / ARUGULA / BALSAMIC ONIONS / CRISPY DUCK CRACKLIN / CIABATTA

Nantucket Bay Scallops

UNI BUTTER / SPAGHETTI SQUASH / CAVIAR / CHIVE / PANCETTA

Torchon of Foie Gras

BLACK CHERRY / HIBISCUS REDUCTION / TOASTED BRIOCHE

Creamy Ellijay Mushroom Bisque

TRUFFLE / TEMPURA MUSHROOMS

ENTRÉES

Herb Crusted Lamb Chops

BROCCOLINI / WHOLE GRAIN HOLLANDAISE / CRISPY POTATO / BRAISED FENNEL

Maine Lobster Spaghetti

BLACK GARLIC POMODORO / PARMESAN TUILE

Chargrilled Filet Mignon

BLUE CHEESE BUTTER / TRUFFLED ONIONS / DUCK FAT POTATOES

Pan Roasted Grouper

CAULIFLOWER RICE / TAHINI DRESSING / CRISPY HARISSA SHALLOTS / LEMON ZEST

Seared Bay of Fundy Salmon

CHOWDER NAGE / POTATO PURÉE / MUSSELS / PORK BELLY LARDONS / PARSLEY

Goat Cheese & Ellijay Mushroom Ravioli

ATLANTIC CRAB / SPINACH / ARTICHOKE

Crispy Cauliflower Steak

ROASTED LOCAL MUSHROOMS / BUTTERNUT SQUASH PURÉE / HONEY MUSTARD VINAIGRETTE

Slow Braised Cheshire Pork Osso Buco

CARAMELIZED ONION RISOTTO / BRAISED SWISS CHARD / SMOKED TOMATO CONFIT

PASTRY

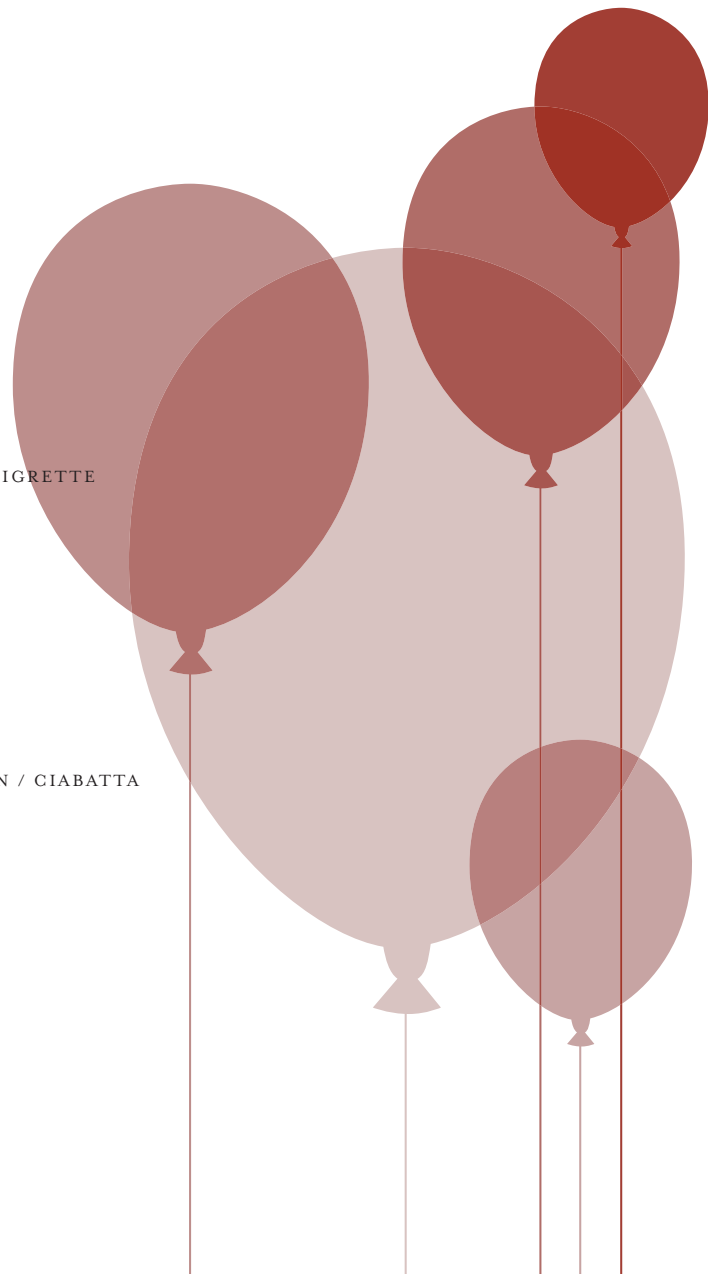
Chai Spiced Pot de Crème CHANTILLY / CINNAMON COOKIE

Chocolate Peanut Butter Parfait PEANUT BRITTLE / BANANA ICE CREAM

White Chocolate Raspberry Cake RASPBERRY CREMEUX / FRESH RASPBERRY

Passion Fruit Cheesecake Tart PASSION FRUIT GELÉE / CHANTILLY CREAM

\$95 PER PERSON (PLUS TAX & GRATUITY)



Happy New Year

