

## AMUSE

Smoked Salmon DILL CREMA / APPLE / KUROZU PICKLED CUCUMBER / POTATO BLINI

## STARTERS

Ninigret Cup Oysters (*Rhode Island*)

CHAMPAGNE MIGNONETTE / COCKTAIL SAUCE / LEMON

Ahi Tuna Tartar

CHAYOTE / YUZU MARMALADE / GINGER THAI BASIL VINAIGRETTE

TOBIKO CAVIAR / CROSTINI

Pan Seared Nantucket Bay Scallops

TRUFFLE WHIPPED SWEET POTATO PURÉE / BUTTER BRAISED PARSNIPS

Hudson Valley Seared Foie Gras

FIG WALNUT COMPOTE / BUTTER BRIOCHE / APPLE & SAFFRON HONEY BUTTER

Braised Pork Belly

FRIED OKRA / SWEET PEPPER RELISH / FINGERLING CHIPS / CHILI AIOLI

Braised Wagyu Short Rib Ravioli

CHEVRE / ROASTED TOMATO HARISSA MARINARA / FINE HERBS / PINE NUT GREMOLATA

Roasted Beet Salad

TUCKER FARMS ARUGULA / PECORINO CHEESE / SEED BRITTLE / GREEN GODDESS DRESSING

Butternut Squash Soup

MAPLE REDUCTION / CANDIED PEPITAS

## ENTRÉES

Sweet Potato Ravioli

PORTOBELLO MUSHROOMS / FRESH SHAVED TRUFFLE / CRISPY SAGE

NUTMEG TOASTED MARCONA ALMONDS / BROWN BUTTER

Miso Glazed Grouper

SHALLOT WILTED SPINACH / BRAISED FENNEL / SESAME GREMOLATA / FRIED GINGER & GARLIC CREAM

Lemon Parsley Broiled Colossal Shrimp

CRISPY GRIT CAKE / MELTED LEEKS / CRISPY CALABRIAN PANCETTA / OLD BAY TOMATO BUTTER

Oven Roasted Lobster Thermidor

1.5 POUND LOBSTER IN SHELL / BEECH MUSHROOMS / BOK CHOY

LOBSTER VELOUTE / TOASTED BREAD CRUMB / MELTED GRUYERE

Smoked Pimento Cured Duck Breast

RED WINE BRAISED CABBAGE / DUCK PROSCIUTTO / TRUFFLE VINAIGRETTE

Bone-In Duroc Pork Chop

PORCINI MUSHROOM RISOTTO / SHERRY BRAISED KALE / MARSALA DEMI

Grilled Center Cut Filet Mignon (*7 ounces*)

PEPPERCORN POTATO GRATIN / HARICOT VERTS / BRANDY VEAL JUS

Slow Braised Lamb Shank

CREAMY CITRUS POLENTA / ROASTED RAMPINI / LEMON PERNOD

## PASTRY

Maple Crème Brûlée SPICED WALNUTS / WALNUT BISCOTTI

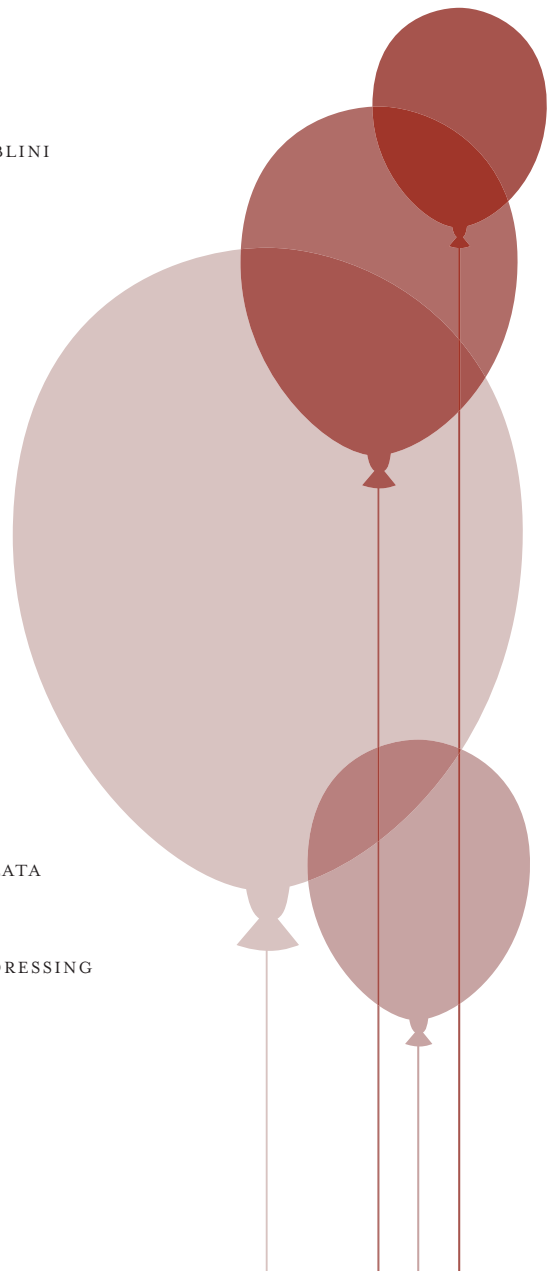
Dark Chocolate Brownie Parfait PISTACHIO CRUMBLE / KENTUCKY BOURBON GELATO

Sticky Date Bread Pudding CINNAMON CRÈME ANGLAISE / HONEYCOMB TOFFEE

Spiced Apple Walnut Tart SALTED CARAMEL ICE CREAM

Lemon Marscapone Cheesecake BALSAMIC MACERATED STRAWBERRIES / CHANTILLY CREAM

\$99 PER PERSON (PLUS TAX & GRATUITY)



*Happy New Year*

