



New Year's Eve Menu

Crab Bisque 9.

Chestnut Soup – wild mushrooms, thyme 8.

Oysters on the Half Shell – champagne mignonette, pomegranate 4/ea.

Potato Latkes – crème fraiche, chives, sturgeon caviar 18.

Lobster Pierogies – scallions, lemon zest 19.

Deviled Eggs – bacon, roasted tomato, herb mayo 10.

Poached Shrimp – avocado, blood orange, horseradish 16.

Vegan Beet, Mushroom, and Squash Spring Rolls – plum sauce 10.

Mixed Greens Salad – tomato, radish, cucumber, miso dressing 7.

Marguerita Salad – fruit, candied walnuts, blue cheese, tomato vinaigrette 8.

Caesar Salad – focaccia croutons, shaved parmesan 7.

Kale Salad – spicy dressing, beemster cheese, sesame seeds 8.

Escarole Salad – roasted fennel, blood orange, hazelnut, baked ricotta, citrus dressing 9.

Roasted Beet Salad – arugula, goat cheese, pear, saba, pistachios 10.

Filet Mignon – au gratin potato, creamed spinach, chianti demi glace 36.

Grilled Rack of Lamb – rosemary braised white beans, sautéed escarole, pomegranate glaze 38.

Crab Cakes – warm potato salad, winter vegetable slaw, mustard remoulade 32.

Seared Duck Breast – pommes puree, charred leeks, roasted carrot, spiced honey 33.

Brined Veal Chop – mushrooms & onions, cauliflower & celery root puree, sherry cream 36.

Braised Pork Shank – saffron risotto, gremolata 29.

Vegan Stuffed Squash – acorn squash, roasted mushrooms, beets, lentils, farro, Brussels sprouts, cider jus 20.

Seared Norwegian Halibut – beets and their tops, sunchoke, dill, orange 31

Potato Crusted Salmon – braised cabbage, mustard cream 27

Porcini Mushroom Ravioli – black truffle cream 24