

LIVINGSTON

RESTAURANT+BAR

New Years Eve DINNER MENU

Sunday, December 31, 2017

A glass of Pol Remy, Brut sparkling, France...

COURSE ONE

(please select one)

VELVETY LOBSTER BISQUE

with cajun lobster tails, tasso ham, tarragon crème

BUFFLOQUE CHICKEN LETTUCE WRAPS

roasted corn and black bean salsa, chipotle lime vinaigrette, chevre yogurt

ROASTED BEET SALAD

baby candy stripe beets, local greens, lemon oil, burrata, candied pecans

ARUGULA SALAD

sweet blue chevre, candied walnuts, sun ripe raspberries,
watermelon radish, white balsamic vinaigrette

COURSE TWO

(please select one)

COWBOY CUT RIB EYE

parmesan truffle wedges, lemon scented grilled asparagus,
blistered heirloom cherry tomato

FRESH SEAFOOD PAELLA

scallop, shrimp, mussels, grilled corn, poblano pepper carrot, red onion

BUTTERMILK FRIED CHICKEN

black truffle mac n' cheese, jalapeno and turkey bacon corn bread,
potlikker, cucumber salad

BBQ PORK COLLAR

broccoli rabe, muffaletta salad, apple demi

RED CABBAGE AND BROCCOLI SPRING ROLLS

aged cheddar cheese potato gratin, vegetable corn chowder, grainy mustard glaze

COURSE THREE

(please select one)

flight of sorbet apricot, blood orange, avocado

chocolate chip cookie dough cheesecake brownie raspberry sauce

glazed apple fritter sherry butter glazed granny smith apples,
vanilla bean ice cream rolled in cinnamon toasted pistachios,
brown sugar and bourbon caramel

three course dinner -\$65

Price does not include tax or gratuity

Groups of 6 or more are subject to one check & 18% gratuity