

NEW YEARS EVE 2017

C H O I C E O F

Stuffed Quail
House Mole | Cornbread-Chorizo Stuffing | Lime | Cocoa

Chilled Tuna Toro
Muddled Scallion | Tangerine Ponzu | Toasted Nori | Sesame

Winter Endive Salad
Radish | Apple Confit Vinaigrette | Clothbound Cheddar | Crispy Duck Bacon

C H O I C E O F

House Smoked Parmesan Lasagna
Whipped Ricotta | Basil | Pumpnickel | Rutabaga Puree

Sweet & Sour King Oyster Mushrooms
Sticky Rice | Soft Cooked Local Egg | Cashew

Braised Ox Tail
White Corn Polenta | Shaved Black Truffle | Balsamic | Thyme

C H O I C E O F

Roast Loin of Lamb
Cauliflower | Chevre | Apricot Mostarda | Pistachio | Rosemary Ash

Pan Seared Scallops
Green Fennel Cream | Finocchiona | Beech Mushrooms | Salsify

Marinated Local Tofu
Fermented Black Bean | Miso | Murasaki Sweet Potato | Crisp Tapioca

C H O I C E O F

Dark Chocolate Semifreddo
Peanut Butter Macaron | Local Cream | Peanut Praline

Caramel Pineapple Tart
Cardamom Meringue | Chili | Blood Orange | Coconut Crumb

Banana Pudding
Vanilla Shortbread | Smoked Walnuts | Banana Madeleine

Four Course Menu | Dinner \$90 With Wine Pairings \$139