



NEW YEAR'S EVE PRIX FIXE | \$59

1ST COURSE

Hot Smoked Salmon Canapé

Pickled Onion | Rye Crouton | Carraway | Cornichon Aioli

2ND COURSE

Korean Barbequed Pork Belly

Gochujang Broth | Shaved Cabbage | Cilantro | Wonton

3RD COURSE

Roasted Beet and Goat Cheese Salad

Savory Goat Cheesecake | Pistachio | Pickled Turnips Arugula Herb Vinaigrette

- INTERMEZZO -

4TH COURSE

Pan Seared Scallops

Parisian Gnocchi | Baby Kale | Cured Egg Yolk | Treviso | Pancetta

OR

Herb Roasted Rack of Lamb

Butternut Squash | Heirloom Carrots | Smoked Chili Agrodolce | Broccolini

- INTERMEZZO -

5TH COURSE

Beet Panna Cotta

Gingerbread Crumble | Cara Cara Orange Marmalade

EXECUTIVE CHEF | JEREMY LAMOUREUX