

NEW YEAR'S EVE

Four-Course Prix Fixe

\$54 PER PERSON

\$35 WINE PAIRING

Inclusive Sparkling Wine Toast

ATLANTIC TUNA CRUDO

Wakame | Ginger | Sesame | Yuzu

GOAT CHEESE AGNOLOTTI

Crispy Mushrooms | Chicken Stock Reduction | Chive Oil | Micro Herbs

WINTER CITRUS SALAD

Shaved Fennel | Roasted Beets | Duo of Vinaigrettes

PAN-ROASTED HALIBUT

Sweet Potato | Brussels Sprouts | Cauliflower | Gastrique

VEAL OSSO BUCO

Aged Cheddar Grits | Broccolini | Cippolini Onions | Shaved Vegetable Slaw

WHITE BEAN + ROOT VEGETABLE CASSOULET

Confit Carrots and Parsnips | Winter Herb Olive Oil Crumb

VANILLA BOURBON PANNA COTTA

Blood Orange Gelée | Sea Salt Tuile

CHOCOALTE SPONGE CAKE

Native Beet | Swiss Meringue | Candied Lemon

EXECUTIVE CHEF JEREMY LAMOUREUX

