

NEW YEAR'S EVE 2019 DINNER

AMUSE BOUCHE

FIRST COURSE

choice of

BRAISED PORK BELLY

creamy lentils, radish sprouts, pickled fresno chile

or

ROASTED BRUSSELS SPROUTS SALAD

shaved parmesan, pomegranate, candied walnut, bacon

or

WINTER GREEN SALAD

charred apple, goat cheese crumble, cranberry

or

BELGIAN ENDIVE SALAD

persian cucumber, heirloom tomato, baby fennel, red wine

reduction

SECOND COURSE

choice of

SUNCHOK VELOUTE

caramelized onion, dates, smoked maple

or

ROYCE LOBSTER BISQUE

lobster knuckle, vanilla oil, tarragon milk

THIRD COURSE

choice of

POACHED STURGEON

or

WOOD-FIRED OCEAN TROUT

or

BRANDT FARMS FILET MIGNON

or

MOYER FARMS NEW YORK STEAK

or

WILD MUSHROOM RISOTTO

FOURTH COURSE

choice of

BLACK FOREST GATEAU

coffee ice cream

or

NEW YORK CHEESECAKE

salted caramel

for the table

TRUFFLED POMME PUREE

MAC AND CHEESE

BRAISED COLLARD GREENS

CRISPY BRUSSELS SPROUTS

CREAMED CORN

chef de cuisine

DOMINIQUE SHELTON

manager

SIMONE CHAKIR