



## New Years Eve of 2017

### **Welcome**

Crab fritter, Sriracha aioli, pea

### **First**

Lobster and butternut bisque; lobster, scallion

Or

House smoked oyster mushroom, corn puree, pickled red onion, and frisée parsley salad

### **Second**

Goat cheese brûlée, baby arugula, rst'd peppers, parsley, hazelnut

Or

Tempura maitake mushroom, kimchi, sweet carrot puree and chips, mushroom dashi

### **Main Course**

Grilled beef Bistro filet, gratin potatoes, roasted Brussels sprouts, pearl onion;  
preserved egg yolk and lemon, tarragon oil

Or

Sautéed scallops, asparagus, sweet peppers, mushrooms, dashi  
Crisp wonton crackers

Or

Crispy skin chicken breast, apple and dried cherry bread pudding,  
roasted sweet vegetables, truffle accented chicken jus

### **Dessert**

Local Cheese: Toma, Tomme, Jean Pierre, Quince paste, apple, flatbread

Or

Chocolate hazelnut mousse cake, Nutella, cream, berries

Or

Strawberries on toasted orange olive oil cake, Grand Marnier Chantilly cream,  
basil white chocolate

Or

Sorbet, berries

Brewed coffee or tea, biscotti

\$92 per person - Service and tax not included