

NEW YEARS EVE 2019

wild mushroom bisque
truffle oil and shaved reggiano

english pea & mint ravioli
crispy prosciutto, green peas & arugula
lemon garlic white wine butter sauce

or

wild arugula & fig salad
candied walnuts, shaved manchego cheese, mustard sherry vinaigrette

pan-seared halibut
house-made shrimp sausage three potato hash,
citrus sambal sauce

or

pepper-seared filet mignon
creamy gorgonzola greens (red onions, bacon, napa cabbage),
truffle potato croquette, port wine demi

chocolate basket
creamy chantilly & fresh berries