

SLATE

NEW YEAR'S EVE

4 COURSE MENU

Starters

POACHED PEAR SALAD

CRISP GREENS* WITH POACHED PEAR, CANDIED PECANS, GOAT CHEESE, AND CHAMPAGNE VINAIGRETTE.

OR

BUTTERNUT SQUASH BISQUE

OR

CITRUS HAMACHI CRUDO

HAMACHI, YUZU CITRUS, THIN-SLICED FRESNO CHILE, PONZU, AVOCADO PURÉE, MICRO SHISO, SESAME CRUNCH +3

Amuse Bouche

BURRATA CROSTINI

CREAMY BURRATA OVER TOASTED CROSTINI, TOPPED WITH TOMATO, BASIL OIL, AND A BALSAMIC REDUCTION.

Entree

FILET MIGNON

PORT WINE REDUCTION, HERB MUSHROOM COMPOUND BUTTER, LOADED TWICE-BAKED POTATO & GRILLED ASPARAGUS. 85
ENHANCE YOUR DISH WITH LOBSTER OR SHRIMP.

NYE LOBSTER

BUTTER-POACHED LOBSTER ARRANGED OVER PAN-SEARED GNOCCHI AND WILTED SPINACH, SILKY SAFFRON CREAM SAUCE 89

LEMON BASIL HALIBUT

PAN-SEARED HALIBUT, LEMON BASIL RISOTTO, ORANGE FENNEL BURRE BLANC SAUCE. 75

CHAMPAGNE CHICKEN OSCAR

CRISPY CHICKEN BREAST FINISHED WITH CRAB MEAT, ASPARAGUS, AND CHAMPAGNE BÉARNAISE SAUCE. 69

VEGETARIAN CHEF'S SELECTION

A SEASONAL VEGETARIAN CREATION CRAFTED ESPECIALLY FOR THE EVENING. 59

Desserts

DARK CHOCOLATE MOUSSE

RICH, AIRY MOUSSE TOPPED WITH FRESH BERRIES.

OR

SALTED CARAMEL PANNA COTTA

CREAMY, DELICATE PANNA COTTA LAYERED WITH SALTED CARAMEL.