



New Year's Eve

AMUSE BOUCHE

OYSTER AND PEARLS

Kumamoto oysters, caviar yuzu mignonette

COURSE ONE

FENNEL DUSTED SCALLOPS

smoked duck breast, wild mushroom ragu, herb scented jus

COURSE TWO

PORT POACHED PEAR

mixed artisan greens, maytag blue cheese mousse, candied pecans,
white balsamic vinaigrette, port wine reduction

COURSE THREE

choose one

MISO GLAZED SEABASS

salted fennel crab salad, spinach edamame puree, coconut purple
potato mash, confit heirloom tomatoes

WAGYU BRAISED SHORT RIBS

roasted vegetable farro risotto, crispy shallots, charred scallion pine
nut gremolata

PICKELED CAULIFLOWER STEAK

warm morels asparagus salad, smoke potato sauce, tomato jam

COURSE FOUR

DARK AS MIDNIGHT

flourless chocolate cake, valrhona mousee, salted caramel creme



Select garnishes, herbs, spices, and seasonal vegetables, are sourced fresh
from our organic garden located on our grounds.

Please alert your server to any dietary restrictions and we will try to accommodate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.