



EXECUTIVE CHEF
Tyler Slade

RESTAURATEURS
Martha & Peter Pollay

NEW YEAR'S EVE

PRIX FIXE



1ST COURSE

CHOOSE ONE

PORK BELLY

Celeriac Puree, Caramelized Fennel & Apple, Bourbon Cider Gastrique, Parsnip Chips

RICOTTA GNOCCHI

Bitter Green Pesto, Roasted Beets, Three Graces Jumpin' Juniper Chevre, Pistachio, Fresh Citrus

2ND COURSE

CHOOSE ONE

KALE SALAD

Sunflower Seeds, Golden Raisins, Manchego, Extra Virgin Olive Oil, Lemon

WINTER GREEN

Tender Local Lettuces, Creamy Parsnip, Marinated Grapes, Figs, Three Graces Feta, Pomegranate Seeds, Beet Chips, Preserved Lemon Vinaigrette

3RD COURSE

CHOOSE ONE

PRIME RIB

Carved, Horseradish Whipped Potatoes, Charred Brussel Sprouts, Jus

RACK OF LAMB

Herb Crust, Potato Fondant, Creamy Leek, Sous Vide Turnips, Cherry Gastrique

HALIBUT

Lemon Herb Risotto, Grilled Asparagus, Harissa Beurre Blanc

4TH COURSE

CHOOSE ONE

CHOCOLATE BAR

Ganache, Hazelnut Crunch, Coffee Cream, Sherry Gastrique

WHITE CAKE

Lemon Mascarpone Frosting, Strawberry Sorbet, Champagne Gelee, Black Pepper Crumb



For your convenience a suggested 20% gratuity will be applied to all checks.

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