

HAPPY NEW YEAR

MAIN SEATING

FOR RESERVATIONS 8:30PM OR LATER

LIVE JAZZ BY PADAM SWING

Chef's Amuse Bouche

SEARED SCALLOP, PARSNIP, CAVIAR, BRIOCHE TOAST

Second Course

choice of

GRILLED SPANISH OCTOPUS
PICKLED BABY CARROTS, SALSA VERDE, ROASTED PARSNIPS

ROASTED CAULIFLOWER "RICE" (V)
ALMONDS, CURRANTS, CILANTRO, BREAD CRUMBS, EVOO, SERVED WARM

BUTTERNUT SQUASH RISOTTO (V)

CRISPY SHALLOTS AND CREME FRAICHE / OPTION TO ADD BLACK WINTER TRUFFLE: \$40 PER 10 GRAMS

Main Course

choice of

GRILLED CORNISH GAME HEN
ROASTED TOMATO PUREE, FRENCH BEANS, BRUSSELS SPROUT

CHILEAN SEA BASS

CAULIFLOWER PUREE, PICKLED BEETS, SPICY TURNIP

BONE-IN FILET MIGNON

BROCCOLI RABE, GRATIN POTATOES, RED WINE DEMI GLACE

HOUSE MADE BLACK PEPPER RICOTTA GNOCCHI (V)

STEWED TOMATOES, FORAGED MUSHROOMS, SCALLIONS, PARMESAN, SHAVED BLACK WINTER TRUFFLE (OPTION TO ADD MORE TRUFFLE: \$40 PER 10 GRAMS)

Dessert

choice of

RICOTTA CHEESECAKE

CARAMEL SAUCE

DARK CHOCOLATE SOUFFLE
PISTACHIO ICE CREAM AND CONFECTIONER'S SUGAR

STICKY TOFFEE DATE CAKE

MAPLE WHIPPED CREAM