

NEW YEAR'S EVE 2023

\$65 per person / \$30 wine pairings

STARTER

crispy cauliflower + caesar + capers

SMALL PLATE

GRAVLAX & BISCUIT

biscuit + gournay cheese spread + beet puree

SMOKED TOMATO BISQUE

crostini + olive oil + red wine reduction

PORCH SALAD

roasted beets + goat cheese mousse + mint

pecans + cider bourbon vinaigrette

ENTRÉE

ROAST PRIME RIB

madeira sauce + roasted vegetables

buttermilk potato puree

SEAFOOD FRICASEE PASTA

shrimp, crab, scallops + dijon cream sauce

fettuccine + savory apple relish

KING TRUMPET MUSHROOM RISOTTO

parmesan + pinenuts + crème fraiche

DESSERT

FLAN NAPOLITANO

FAMOUS BANANA PUDDIN'

FLOURLESS CHOCOLATE DECADENCE