

# New Year's Celebration

\$ 88 PER PERSON +

## FIRST COURSE

### HEARTS OF ROMAINE

*Parmesan Tuile, Anchovy, Baby Romaine,  
Grilled Citrus & Herb French Bread,  
Caesar Dressing*

### BISTRO SALAD

*Mixed Greens, Radicchio & Frisée,  
Shaved Radish, Julienne Rainbow Carrot,  
Confit Tomatoes, Apricot Vinaigrette*

### FRENCH ONION SOUP

*Crouton, Aged Gruyère*

### SHRIMP COCKTAIL

*Poached Shrimp, Cocktail Sauce,  
Fresh Lemon*

### PESTO LINGUINE

*House Made Pasta, Mirbeau Cured Sausage,  
Pistachio Crumble*

### ROASTED OYSTERS

*Garlic-Herb Crumbs, Lemon Zest, Oregano,  
Crispy Pancetta, Lemon-Parmesan Cream*

## ENTRÉE

### DUCK BREAST

*Seared Duck, Sweet Potato Purée, Cherry Chutney,  
Rainbow Chard, Au Jus*

### BRAISED SHORT RIB

*Persillade, Lyonnaise Potatoes,  
Roasted Carrots & Parsnips, Sauce Espagnole*

### PISTACHIO HERB CRUSTED HALIBUT

*Sweet Potato Risotto, Roasted Carrots, Fennel Chips,  
Blood Orange Gastrique*

### ROASTED HALF CHICKEN

*Celeriac Purée, Brussels Sprout Leaves, Au Vin Rouge*

### HERBED LAMB RACK

*Pomme Purée, Roasted Asparagus, Sauce Chausser*

### ROASTED DELICATA

*Quinoa, Sweet Potato Purée, Maple Glaze,  
Apple Chutney*

## DESSERT

### BANANAS FOSTER PUDDING

*Vanilla Bean Pudding, Rum Flambe Bananas, Vanilla Shortbread,  
Chantilly Cream, Rum Truffle*

### CHOCOLATE PEANUT BUTTER PIE

*Chocolate Pâte Sucrée, Chocolate Pastry Cream, Peanut Butter Mousse,  
Chantilly Cream, Salted Peanut Crumble, Cocoa dust*

### PLUM MOSCOW MULE CAKE

*Gin Ginger Cake, Lime Curd, Fluffy Meringue Buttercream, Poached Plums,  
Popping Sugar, Fresh Mint*

*Mirbeau®*