

NYE Special Menu

Three Courses - 44 / Person

FIRST COURSE

choose one

SIGNATURE HUMMUS

house made, olive oil, tahini, spicy Zhug, pine nuts, Za'atar, ajeppo pepper, grilled pita

TUNA TARTARE

ahi tuna, soy, wasabi, sesame oil, scallions, Togarashi seasoning, toast

LAMB DOLMAS

grape leaves, lamb, basmati rice, pine nuts, mint, Tzatziki sauce

SECOND COURSE

choose one

ROASTED SUNCHOKE SOUP

truffle oil, sunchoke chips, Gougère

WEDGE SALAD

iceberg lettuce, blue cheese dressing, grape tomatoes, bacon, chopped egg

ROASTED BEETS

Dragsmith Farms microgreens, pomegranate, Chèvre, hazelnuts

SIDES

ala carte

CRISPY BRUSSELS SPROUTS / 8

pomegranate molasses

RATATOUILLE WITH CHÈVRE / 8

bell peppers, onion, tomato, zucchini, eggplant, garlic & basil

DUCHESS POTATOES / 8

potato puree, butter, cream, nutmeg

Chef's Signatures

\$8 additional

DIJON HERB CRUSTED FILET

slow roasted beef for 8 hrs, duchess potatoes, wild mushrooms, broccolini, béarnaise

ROASTED CHILEAN SEA BASS

harissa-lemon crust, spinach, curried farro

THIRD COURSE

choose one

LOBSTER RAVIOLI

sweet corn, sherry lobster reduction, crispy leeks

HOUSE SMOKED PORK CHOP

apple chutney, Stilton polenta, crispy brussels sprouts, pomegranate molasses

HONEY-PEPPER GLAZED STUFFED CHICKEN

Minnesota hand harvested & parched wild rice stuffing, broccolini

HAPPY
NEW YEAR

*Please note menu is subject to change