

NEW YEARS EVE 2022/23

PLATE

AMUSE BOUCHE

FISHERS ISLAND OYSTERS - WASABI SORBET - LIME
OR
TRUFFLED BEET SALAD

FIRST COURSE
PLEASE CHOOSE ONE

GRILLED VENISON BROCHETTE - GARLIC AIOLI - PICKLED ONION
SEARED DIVER SCALLOP - PARSNIP SILK - BLUEBERRY COULIS
CORN FRITTERS - SPICED HONEY - PEA GREEN SALAD

SECOND COURSE
PLEASE CHOOSE ONE

POTATO LEEK SOUP - FRESH WHITE TRUFFLES
OR
BABY ARUGULA - GRAPEFRUIT - AVOCADO - GRANOLA - CITRUS VINAIGRETTE

INTERMEZZO

WATERCRESS BISQUE - SMOKED TROUT - CAVIAR

ENTREE
PLEASE CHOOSE ONE

GRILLED SWORDFISH - WHEAT BERRY RISOTTO - ORANGE VANILLA BEUR BLANC
SMOKED TOMATO AND BEEF SHORT RIB TARTINE - BASIL - RADISH - PICKLED ONIONS
SEARED DUCK BREAST - SWEET POTATO SILK - CRANBERRY JUS - SWISS CHARD - HAZELNUTS
HAND MADE FETTUCCINE - CRAB - CRISPY PROSCIUTTO - PEAS - WHITE WINE - CREME FRAICHE - HERBS
ROASTED STUFFED ACORN SQUASH - HEMP SEEDS - CRANBERRIES - WATERCRESS SALAD

DESSERT
PLEASE CHOOSE ONE

LEMON AND BLUEBERRY PUDDING WITH LORNA DOONES
CHOCOLATE FLOURLESS CAKE WITH WHIPPED COCONUT
ZINFANDEL SOUP - RASPBERRY SORBET - MINT
VERMONT CHEESE PLATE

\$140 PER PERSON

CHEF OWNED

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU.
SO CAN CROSSING THE ROAD

20% GRATUITY MAY BE ADDED TO PARTIES OF 6