

NEW YEARS EVE 2024/25

PLATE

AMUSE BOUCHE

SAVAGE BLONDE OYSTERS - GRAPEFRUIT MIGNONETTE
OR
TRUFFLED BEET SALAD

FIRST COURSE
PLEASE CHOOSE ONE

PORK BELLY BAO BUN - HOISIN - CUCUMBER - SCALLION
SEARED DIVER SCALLOP - CORN SUCCOTASH - BROWN BUTTER
ZUCCHINI FRITTER - SMOKED CHILI MOUSSELINE - PEA GREEN SALAD

SECOND COURSE
PLEASE CHOOSE ONE

PARSNIP SOUP - WHITE TRUFFLE - HONEY

OR

RADICCHIO - FRISÉE - ENDIVE - BABY ARUGULA - JASPER HILL BAILEY HAZEL BLUE CHEESE - CURRANTS -
CANDIED WALNUTS - BUTTERMILK DRESSING

INTERMEZZO

SUSHI TUNA - MOROCCAN PEPPER SALAD - CUCUMBER

ENTREE
PLEASE CHOOSE ONE

PAN SEARED HALIBUT - CREAMED POTATOES - ORANGE VANILLA BEER BLANC - EDAMAME
GRILLED GRASS FED NY STRIP - HAND CUT POM FRITES - ASPARAGUS - BÉARNAISE
BRAISED PORK TOAST - SMOKED TOMATOES - WHITE BEANS - KALE - CHICKEN STOCK
HAND MADE FETTUCCINE - WILD MUSHROOMS - LEEKS - HERBS - WHITE WINE - GARLIC - CREAM - PARMESAN
ROASTED STUFFED ACORN SQUASH - QUINOA - CRANBERRIES - PARSLEY SALAD

DESSERT
PLEASE CHOOSE ONE

CHOCOLATE ALMOND TART

ZINFANDEL SOUP - RASPBERRY SORBET - MINT

VERMONT CHEESE PLATE

\$160 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