

NEW YEARS EVE 2025/26

# **PLATE**

## AMUSE BOUCHE

SAVAGE BLONDE OYSTERS - GRAPEFRUIT MIGNONETTE  
OR  
WATERCRESS - PICKLED GREEN APPLE AND AND MARCONA ALMOND SALAD

## FIRST COURSE PLEASE CHOOSE ONE

COLD SMOKED CHICKEN CONFIT SALAD - BLUEBERRY MUSTARD - TOASTED BREAD - TARENDAISE  
SEARED DIVER SCALLOP - PARSNIP SILK - GRILLED PERSIMMONS  
ZUCCHINI FRITTER - SMOKED CHILI MOUSSELINE - PEA GREEN SALAD

## SECOND COURSE PLEASE CHOOSE ONE

WILD MUSHROOM SOUP - TRUFFLE OIL - CREAM  
OR  
RADICCHIO - FRISÉE - BABY ARUGULA - JASPER HILL BAILEY HAZEN BLUE CHEESE - POMEGRANATE -  
CANDIED WALNUTS - BUTTERMILK DRESSING

## INTERMEZZO

BEETS - ORANGE - PISTACHIO - MINT - OLIVE OIL - SEA SALT

## ENTREE PLEASE CHOOSE ONE

PAN SEARED HALIBUT - CREAMED POTATOES - ORANGE VANILLA BEURE BLANC - EDAMAME  
GRILLED GRASS FED NY STRIP - GRILLED BREAD - ROASTED PEPPERS - BOURSIN - PICKLED ONIONS  
-ARUGULA  
GRILLED PORK - PERSIMMONS - COFFEE BEER BLANC - GRILLED RADICCHIO - POMEGRANATE  
PARISIAN GNOCCHI -WILD MUSHROOMS -LEEKS-HERBS -WHITE WINE -GARLIC -BROWN BUTTER -PARMESAN  
PORTOBELLO POT ROAST - FRENCH HERBS - VEGETABLE STOCK - GRILLED BREAD

## DESSERT PLEASE CHOOSE ONE

CHOCOLATE ALMOND TART  
LEMON CURD AND FRESH BERRY TRIFLE - ALMOND COOKIE  
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