

# New Year's Eve 2019

## Five Course Dinner

\$90 per person

*All items created specifically for this dinner and are not on our normal dinner menu.*

*Choice of one item from each course*

### *Course one*

oysters and pearls, creme fraiche sabayon, caviar, poached yolk  
caviar, artichoke oyster, honey caviar, sabayon (veg, gf)

### *Course two*

foie gras terrine, crispy rice puffs, fig butter, honey gastrique  
vegan "foie gras", fig gastrique, crispy rice (v, gf)  
tuna tartare, avocado puree, lemon turmeric creme (gf)

### *Course three*

lobster bisque with black winter truffle, toasted brioche, truffle butter  
artichoke soup with black winter truffles, gluten free brioche, truffle "butter" (v, gf)

### *Course four*

steak au poivre, prime petit, pomme paillason, macédoine de légumes, herb infused aioli  
mushroom bourguignon, potato puree (v, gf)  
asparagus chablisienne, parisian gnocchi (veg)

### *Course five*

madagascar vanilla creme brulee, fresh berry compote (veg, gf)  
paris-brest, creme mousseline, hazelnut praline

*(v) = vegan, (veg) = vegetarian, (gf) = gluten free*

*Please no substitutions or modifications.*

*9.5% sales tax and 20% gratuity to be added to all checks.*

*This menu was last edited on December 19th and might change slightly before NYE.*