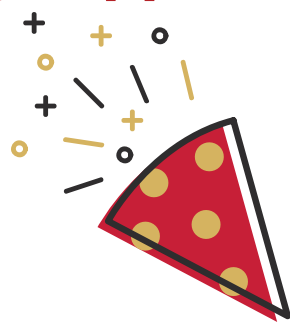


NEW YEAR'S WEEKEND MENU

\$59 Per Person



AMUSE BOUCHE **ORA KING SALMON TARTARE**

Black garlic xo sauce, pickled Anaheim chili, scallion, salmon roe

FIRST COURSE - Choice

UNI TOAST

Fried quail egg, roasted garlic aioli, local baby arugula, pickled red onion

LOCAL GEHMAN FARMS MIXED GREENS

Shaved Evergreen Farm Asian pear, fennel, Weaver's Farm cucumber, pomegranate, toasted almonds, pomegranate balsamic vinaigrette

SCALLOP SASHIMI

Served in the shell, shaved Tuscarora organic carrots, grapefruit ponzu, Formisano Farms scallion

CRISPY SWEETBREADS

Sauce tonnato, local watermelon radish, blue moon acres harvest micro greens

KINGS KREAMERY GOAT CHEESE TART

Pickled blueberries, toasted hazelnuts, Sunflower & Bee Honey Co blueberry honey balsamic reduction, local arugula, shaved winter truffle

ENTREES - Choice

LOBSTER POT PIE

House puff pastry topping, winter root vegetables, lobster cream sauce

PAN-ROASTED JURGIELWICZ & SONS DUCK BREAST

Duck confit, lo-mein noodles, roasted parsnip, shaved fennel, blood orange, scallion, house orange ginger duck broth

PAN-SEARED SEA SCALLOPS

Winter citrus risotto, pickled Fernbrook Farm Anaheim chiles, caramelized Tuscarora organic carrots, hazelnut maple brown butter

PAN-ROASTED WILD ALASKAN HALIBUT

Roasted Phillips Farm beets, melted Profeta Farms leeks, local celery root puree, crispy beet goufrettes, uni butter

NIMAN RANCH STRIP STEAK

Crispy duck fat confit potatoes, wilted Petrongolo Farms spinach, black garlic & cranberry reduction, Jersey pickled cranberries, shaved winter truffle

BRAISED BROKEN ARROW RANCH LAMB SHANK

Creamy Castle Valley Mill polenta, crispy Dagele Brothers brussels sprouts, petit syrah & mint jus

DESSERT - Choice

EGGNOG CHEESECAKE

Gingersnap crust

CRANBERRY UPSIDE DOWN CAKE

TRUFFLE TRIO

ASIAN PEAR & WALNUT CROSTATA

