

NEW YEARS EVE 2016

STARTER

ROASTED BEETS / 11.⁹⁵

citrus braised / confit acorn squash / kale crisps /
whipped honey ricotta / toasted walnuts

POACHED LOBSTER ROLL / 16.⁹⁵

claw + tail / pickled daikon radish / preserved lemon /
napa cabbage / rice paper / sweet ponzu

MAINS

MONKFISH + CAVIAR / 27.⁹⁵

candied fennel / grilled asparagus / baby gems /
gaufrette potato / champagne cream

ROUGIE CANARD / 32.⁹⁵

pan roasted breast / cognac torchon / ancient grains /
chorizo sausage / winter cress / pomegranate molasses

60 DAY DRY AGED RIBEYE / 41.⁹⁵

12oz Canadian Prime / confit fingerling potatoes /
exotic mushroom popover / fresh horseradish

DESSERT

CHOCOLATE PECAN TART / 8.⁹⁵

bourbon caramel / dark chocolate chunk /
butter pecan ripple ice cream

COCKTAILS / 11.⁹⁵

PURPLE RAIN BY KATIE

Bombay gin / ginger syrup / prosecco /
cassis float / candied ginger

AÑO NUEVO BY DAN

Absinth rinse / Mezcal / Amaro Montenegro /
cinnamon simple syrup / smoked rosemary sprig

FLIPPIN SUGAR PLUMS BY KRISTA

Sloe Gin / Slivovitz / anise simple syrup /
heavy cream / egg flip