

# New Year's Eve 2022

## Prix Fixe Menu \$100/person

### Amuse Bouche (choose one)

Twice-baked Red Potato stuffed with goat cheese & olive tapenade <sup>GF V</sup>

Halibut Croquette, saffron aioli, micro green salad

### First Course (choose one)

Beet Salad, citrus, horseradish crème fraîche <sup>GF V</sup>

Good Luck Soup: black-eyed peas, white beans, greens, pancetta <sup>GF</sup>

### Second Course (choose one)

House-made Agnolotti filled with braised rabbit & porcinis, Grana Padano cream, pea purée

Scallop Risotto, lemon, Italian parsley <sup>GF</sup>

Mixed Wild Mushroom Sauté on crispy fried panelle (garbanzo bean fritter) <sup>V</sup>

### Entrée (choose one)

Thomas Cattle Company Braised Brisket, smoked tomato demi-glace, seasonal vegetable <sup>GF</sup>

Branzino Fillet, brown butter lemon sauce, seasonal vegetable <sup>GF</sup>

Vegetable Bouillabaisse: seasonal vegetables in a saffron & fennel broth, vegetarian rouille <sup>GF V</sup>

### Dessert (choose one)

Flourless Chocolate Tart, hazelnut mousse <sup>GF</sup>

Almond Gelato & berry compote in a white chocolate bowl <sup>GF V</sup>

GF = GLUTEN-FREE • V = VEGETARIAN • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.  
WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS.

WE POLITELY DECLINE TO MAKE ANY SUBSTITUTIONS OR ALTERATIONS TO OUR HOLIDAY MENU.

EXECUTIVE CHEF RICHARD LANGSTON • CHEF de CUISINE GRADY KIMSEY • PM SOUS CHEF ROB WARD  
GENERAL MANAGER JIM BORTON, • ASSISTANT GENERAL MANAGER MATTHEW VARBEL

