

# New Years 2020

## Amuse-Bouche

Fried Oysters

Black Eyed Pea Salad and a Spicy Red Pepper Broth

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## 2<sup>nd</sup> Course

Cauliflower Soup

Black Winter Truffle, Poached Lobster, Truffle Oil, Chive

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Arugula and Radicchio Salad

Shaved Fennel, Radish, Ricotta Salata, Peppadew Peppers, Hazel Nuts, Balsamic Vinaigrette

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Vodka Cured Salmon

Sevruga Caviar, Potato Latke, Cornichon, And Accompaniments

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## 3<sup>rd</sup> Course

Lemon Thyme Sorbet

Splash of Champagne

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## 4<sup>th</sup> Course

Pan Seared Scallops

Parsnip Puree, Crispy Pork Belly, Brussel Sprouts, Pickled Butternut Squash, Pork Jus

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Prime NY Strip

Rosemary Roasted Potatoes, Sautéed Greens, Horse Radish Crème Fraîche, Chips, Au Jus

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Roasted Halibut

Butternut Squash, Maitake Mushrooms, Broccoli Raab, Spigarello Pesto, House Giardinera

Miso Braised Pork Short Rib

Kimchi Collard Greens, Carolina Gold Rice, Sesame Wonton, Furikake, Braising Jus

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## Final

House Made Confections, Ice Cream and Fresh Berries

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\$85.00 per person