

HAPPY NEW YEAR!

December 31, 2018

**Amuse Bouche**

Atlantic Oysters: Veuve Granita, Smoked Salmon Roe

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Maine Lobster Bisque: Saffron Crème Fraiche, Madagascar Vanilla Beans, Fennel

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**1<sup>st</sup> Course**

Roasted Five Spiced Delicata Squash: Vermont Bonne Bouche, Mission Figs, Radicchio

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**2<sup>nd</sup> Course**

Pan Seared Alaskan Halibut: Little Necks Clams, Braised leeks, Heirloom Carrots,  
Lemon Butter, Osetra Caviar

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**3<sup>rd</sup> Course**

Wagyu Short Rib: Bone Marrow, Celery Root, Alliums, Winter Mushrooms, Sauce Albufera

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**Dessert**

Vanilla Custard Cake: Cassis Pearls, Crème Fraiche Ice Cream



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**2<sup>nd</sup> Course**

Roasted Five Spiced Delicata Squash: Vermont Bonne Bouche, Mission Figs, Radicchio

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**3<sup>rd</sup> Course**

Chestnuts and Fontina Tortellini: Peking duck Confit, Mushroom Brodo, White Truffles

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**4<sup>th</sup> Course**

Pan Seared Alaskan Halibut: Little Necks Clams, Braised leeks, Heirloom Carrots,  
Lemon Butter, Osetra Caviar

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**5<sup>th</sup> Course**

Wagyu Short Rib: Bone Marrow, Celery Root, Alliums, Winter Mushrooms, Sauce Albufera

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**Dessert**

Vanilla Custard Cake: Cassis Pearls, Crème Fraiche Ice Cream