



Happy New Year's Eve!

AMUSE BOUCHE

GOAT CHEESE PÂTE À CHOUX

FIRST COURSE (choose one)

THE WEDGE

miso buttermilk dressing | house bacon | confit tomato | fines herbes | roquefort

ZOËS CAESAR

goddess dressing | brioche crouton | chicharrón bacon | roasted tomato | parmesan

LOBSTER BISQUE

brioche and lobster grilled cheese | crème fraiche | gruyère

SECOND COURSE (choose one)

OYSTERS & PEARLS

laughing king oysters | verjus | ponzu foam

SEARED SCALLOPS

kabocha squash velouté | duxelles | gruyère | black truffle
crispy sage | pickled apples

PLUM GLAZED BERKSHIRE PORK BELLY

purple barley | burnt apple aioli

SHORT RIB CAPPELLACCI

ricotta | fried sage | beurre noir

INTERMEZZO

STRAWBERRY ROSE SORBET

THIRD COURSE (choose one)

SURF N TURF

pastrami cured chateaubriand | butter poached maine lobster tail | fondant potato
broccolini | truffled sauce choron

supplemental: tomahawk \$150

supplemental: miyazaki tenderloin \$140

supplemental: sanuki tenderloin \$180

supplemental: jumbo lump crab \$22

PAN SEARED ATLANTIC HALIBUT

crispy smoked shrimp and tomato polenta | braised beet greens | apple butter

CAVATELLI PRIMAVERA (v)

house made ricotta cavatelli | roasted garlic beurre blanc | blistered tomato
asparagus | artichoke | fines herbes | parmesan

supplemental: grilled shrimp \$12

supplemental: seared scallops \$23

DESSERT (choose one)

CARROT CAKE

vanilla cream cheese icing | rum raisins | sliced candied almonds

APPLE CIDER CRÈME BRÛLÉE

brown sugar oats | shortbread crumble

FLOURLESS CHOCOLATE TORTE

dark chocolate cake | ganache | macerated berries