

NEW YEAR'S EVE 2018

BUBBLES

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amuses bouches

FRIED OYSTER

DUCK RILLETTE

VICHYSOISE

.....

to start

CLASSIC BEEF TARTARE

FIG & RICOTTA TART

SEARED TUNA SALAD

SCALLOP COQUILLE ST. JACQUES

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to follow

P.E.I. BLUE DOT BEEF TENDERLOIN blue cheese, pomme purée,
local mushrooms, jus

SEARED SALMON romesco, hazelnuts, olives, romanesco

PORCHETTA sunchoke, cabbage, mustard seeds

SQUASH ANGOLOTTI taleggio, brown butter, pumpkin seeds

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the sweet hereafter

HONEY DOUGHNUT

TRIO OF MACAROONS

CHOCOLATE GANACHE TART

menu subject to some small changes between now & NYE

EDNA