



Early Dining New Year's Menu

First Course

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots*
Continental Salad, Tomato, Cucumber, Ricotta Salata
Escarole Caesar, Parmigiano, Brioche Croutons
Baked Ricotta, Tomato, Pine Nut Granola, Saba
Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg*
Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou

Entrees

Steak and Lobster
6 oz Creekstone Farms Filet* and 5 oz Cold Water Lobster Tail
8 oz Piedmont Filet*
Halibut, Farro, Wild Mushrooms, Fresh Herbs*
Sea Scallops, Fennel, Feta, Lime, Sumac*
Iberico Pork Chops, Sauce Charcuterie*
Roasted Chicken Breast, Foie Gras Stuffing, Truffle-Madeira Sauce
Celery Root Ravioli, Celery and Mushroom Duxelle, Red Wine Syrup

Desserts

Milk Chocolate Raspberry Truffle Pie
Key Lime Blackberry Pie
Brûléed Cheesecake, Elderflower Poached Strawberries
Tarte Tropézienne

\$125 per person

Available 4:45 pm—5:45 pm

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.