



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
Crab Soufflé, Mustard Sauce
Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg*

Entrees

Steak and Lobster
6 oz Creekstone Farms Filet* and 5 oz Cold Water ½ Lobster Tail
8 oz Piedmont Filet*
Halibut, Sauce Vierge, Lemon
Zucchini Cannelloni, Almond Ricotta, Cherry Tomatoes, Basil, Cashew Butter
Sea Scallops, Cauliflower Risotto, Truffle Carpaccio
Heritage Farms Kurobota Pork Chop, Sauce Charcutière*
Roasted Chicken Breast, Velouté, Celery, Truffle Mousse

Desserts

Milk Chocolate Raspberry Truffle Pie
Key Lime Blackberry Pie
Continental Cheesecake
Poached Strawberries, Genoise, Vanilla and Elderflower

\$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.