



# 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

Steak Tartare, Sauce Verte, Quail Egg\*

Baby Gem Lettuce, Onion, Tomato, Bacon, Crumbled Blue Dressing

## Entrees

Steak and Lobster

5 oz Creekstone Farms Filet\* and 5 oz Cold Water Lobster Tail

6 oz Piedmont Filet

Halibut, Poached with Zucchini, Saffron Fumet, and Tarragon

Sea Scallops, Fennel Cream, Lentils

Roast Chicken, Veloute, Celery, Truffle

Braised Lamb Shank, Flageolets, Lamb Jus, Thyme

## Desserts

Key Lime Blackberry Pie

Savarins Aux Fruits

Chocolate, Praline, and Cocoa Nib Tart

Meyer Lemon Meringue Tart

\$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.