

New Year's Eve Menu

First

OYSTERS

local oysters, caviar

Second

MIXED FRESH GREEN SALAD

*Green Goddess dressing, raw vegetables,
Catapano Farm goat cheese*

Third

BONE MARROW SOUP

beef consommé, petite root vegetables, chervi

Mains

CRESCENT FARM SMOKED DUCK BREAST

five spice, carrot purée, charred orange

or

WOOD-GRILLED BEEF TENDERLOIN

whipped potatoes, bordelaise sauce

Dessert

BÛCHE DE NOËL

chocolate roulade, caramel cream, brandy cherries

\$135

Per Person