

new year's eve 2017

chef's canapés

first

h a m a c h i

quinoa, black garlic, nigella seeds, lemon, watercress dashi

second

p a r s n i p

buttered lobster, almonds, vanilla, pear cream, brown butter

choice of entrée

s a l m o n \*

cauliflower, salmon bacon, apples, pickled shallots, caviar

c h i c k e n

riesling poached pear, parsnip, jefferson red rice, white grape

b e e f

prime filet, aged balsamic, salt roasted turnip, black truffle

dessert

m a r q u i s e

dark chocolate mousse, pumpnickel crisp, pedro ximinez

executive chef: steven devereaux greene

pastry chef: jonathon fisher

