

New Year's Eve

To Start

CELERY ROOT VELOUTÉ

*brown butter drizzle, pickled squash, homestyle
duck sausage*

FRISÉE SALAD

*soft boiled egg, smoked bacon, pickled shallots, goat cheese
crostini, Maple-Dijon vinaigrette*

BUTTERNUT SQUASH ARANCINI

*Pecorino Romano cheese, lightly curried
apple-onion soubise*

Entrée

PROSCIUTTO-WRAPPED CHICKEN ROULADE

*Beluga lentils, braised cabbage, squash purée,
madeira chicken jus*

GRILLED 6^{oz} AAA BEEF TENDERLOIN

*pan-seared scallops, Pommes Anna, wilted spinach,
charred baby carrots, bordelaise jus*

Supplement: tableside shaved black truffles

\$12 per gram

MUSHROOM TORTELLINI

*fromage frais, caramelized leeks, pine nut crisp,
truffle butter sauce*

Dessert

CHOCOLATE TRUFFLE MOUSSE CAKE

dark chocolate soil, passion fruit gel

NUTELLA POT DE CRÈME

*roasted hazelnuts, Frangelico Chantilly,
double chocolate biscotti*

\$85 per person

