



New Year's Eve 2018

FOUR COURSES 79

WINE PAIRING 35

STARTERS

- Lobster Bisque** saffron cream, fennel pollen
Tri-Colored Salad seckel pear, cana de cabra, dijon
Burrata purple cress, pomegranate, pine nut, raisin-saffron marmalade
Tuna *Crudo* radish salad, caper, chive-wasabi oil
Day Boat Oysters blood orange mignonette
Beef Filet Tartar quail egg, crostini



SECOND

- Wild Mushroom Crespelle** beech, shitake, maitake, ricotta, winter truffle, soft yolk
Squid Ink Gnocchi lump crab, san marzano, calabrian chili, sea salt
Pappardelle wild boar sausage ragú, soffrito, mustard green, pecorino



MAIN

- Vegetarian Beet *Chili*** roasted *Moroccan* cauliflower, cremini, freekeh, pickled vegetable
NJ Fluke *Papiette* lobster, shrimp, braised leek, beech mushroom, grapefruit butter
***Wester Ross* Salmon** harissa, *Tuscan* kale, butternut squash, greek yogurt, gremolata
***Nantucket* Bay Scallop** maitake, beluga lentil, celery root puree, pickled apple
Prime Beef Tenderloin fried polenta, sunchoke, butter poached carrot, pea shoot, *Barolo* reduction
Braised Pork *Ossobuco* smashed parsnip, *Cipollini* onion, *Morello* cherry, crispy leek



DESSERT

- Flourless* Boca Negra** chocolate, bourbon, raspberry, mascarpone cream
Pecan Tart cranberry, salted butterscotch, vanilla ice cream
Blood Orange Mousse caramel, chocolate pearl