



—❖ NEW YEARS EVE 2024 ❖—

AMUSE

Chicken "Nugget" with Crème Fraiche & Caviar

FIRST COURSE (CHOICE OF)

GOOD LUCK GUMBO

Black Eyed Peas, Turkey, House-made Andouille, Two Brooks Rice & Collard Greens

STEAK TARTARE & BONE MARROW

Grilled Ciabatta, Cured Duck Egg Yolk, Dijonaise, Capers & Chives

CITRUS & BEETS

Local Citrus, Heirloom Radishes, Shaved & Roasted Beets, Fresh Torn Herbs, Persimmon Jam & White Balsamic Vinaigrette

1/2 DOZEN FRENCH HERMIT OYSTERS

On the Half Shell with Paddlefish Caviar, House-made Hot Sauce & Scallion Oil

SECOND COURSE (CHOICE OF)

"CRAB RANGOON" RAVIOLI

Coconut Milk, Parmesan Broth, Chili Crisp, Jalapeño, Turmeric Pasta & Cilantro (Add Caviar +\$10)

HAM HOCK & COLLARD GREEN SACCHETTI

House-made Ricotta, Mushroom Duxelle, Collard Green Pesto & Black Winter Truffles

FOIS GRAS "PB & J"

Hudson Valley Foie Gras, Fruit Jam, House-made Brioche & Candied Peanuts

THIRD COURSE (CHOICE OF)

WOOD GRILLED GULF FISH

Romesco Sauce, Local Cauliflower, Hakurei Turnips, Heirloom Radishes, Sweet Carrots, Butternut Squash & Chimichurri

CAST IRON PORK CHOP

Sea Island Red Peas, House-made Sausage, Two Brooks Rice, Basil Pesto & Cornbread Crumble

WOOD GRILLED WAGYU (+\$15)

Smashed & Fried Fingerling Potatoes, Paprika Aioli, Ibérico Chorizo, Spicy Tomato, Dehydrated Olives & Chimichurri

FOURTH COURSE

"REESES" PEANUT BUTTER CHOCOLATE TORTE

House-made Peanut Butter Chocolate Ice Cream

\$120 PER PERSON WITH ONE GLASS OF COMPLIMENTARY BUBBLY, PRICE DOES NOT INCLUDE TAX OR GRATUITY
*ADD TRUFFLE TO ANY DISH \$15 **VEGETARIAN, GLUTEN FREE AND AVAILABLE UPON REQUEST