

Happy New Year

\$135 adult/ \$39 children 12 & under

Amuse

Mushroom “Cappuccino”

A Mushroom Broth, Parmesan Foam, Charred Onion Dust, Herb & Cheese Biscotti

Canape

Arancini Al Tartufo

Crispy Risotto, Fresh Truffle, Aioli

Starters

Fire Roasted Red Pepper & Crab Soup

Jumbo Lump Blue Crab, Croutons, Herbs

or

Pear Gorgonzola Salad

Tender Poached Pear, Gorgonzola, Candied Walnuts, Arugula, Homemade Vinaigrette

Mains

Parmesan Encrusted Wild Halibut

Warm Winter Harvest And Quinoa Salad, Beet Gatrique, Lemon Bure Blanc

or

“Brooks Farm” Fillet Mignon

Grass-Fed Filet, Gouda Mash Potatoes, Maple Charred Carrots, Au Poivre

or

Black Truffle “Cacio E Pepe”

Linguini, Black Pepper, Pecorino, Forest Mushrooms, Black Burgundy Truffle

Desserts

Hazelnut Tiramisù

or

Pistachio Brulé Cheesecake

or

Raspberry “Pavlova”

or

Sorbetto & Gelato

Add Homemade Bread Basket \$10

Add Osetra Caviar \$28

Add Black Truffle \$19

/Parties of 6 or more, a \$45 per person non-refundable deposit is required to secure your reservation/