



EDSON | HILL

NEW YEAR'S EVE 2020

AMUSE

SMOKED FIG

burnt honey crème fraîche | puffed farro

SALAD OR SOUP

| choice of one |

WATERCRESS SALAD

pine nuts | roasted squash | chanterelles | truffle vinaigrette

TRUFFLE ROASTED ROOT VEGETABLE SOUP

grilled elmore mountain bread

SMALL PLATES

| choice of one |

CRAB CAKE

black currant | candied pearl onions | fennel | spiced orange marmalade

SEARED SCALLOP

jerusalem artichoke puree | beet chips | pomegranate beurre rouge

INTERMEZZO

KAFFIR LIME AND COCONUT SORBET

ENTREES

| choice of one |

BEEF TENDERLOIN

caramelized onion whipped potatoes | broccoli raab |
black garlic jus | shaved black truffles

MAINE LOBSTER

port wine braised fennel | saffron artichoke risotto |
cognac lobster sauce

PAPPARDELLE PASTA

hen of the wood mushrooms | asparagus | porcini cream sauce |
honey gastrique | shaved truffles

DESSERT

| choice of one |

FLOURLESS CHOCOLATE CAKE

pinot noir caramel | white chocolate ice cream

PEAR AND APPLE TART

maple bourbon | cardamom cream | maple powder