



New Year's Eve 2021

amuse

Yellow & Golden Beet Carpaccio

watermelon radish | pumpkin seed granita
green apple gastrique

salad or soup

Naked Acre Farms Kale & Tender Greens

honeycrisp apple | carrot | cucumber
crostini | maple vinaigrette

Lobster & Jonah Crab Bisque

acetaia leonardi saba vinegar drizzle | kale chips

small plates

Panko Cubic Halibut

preserved santa claus melon | citrus crème fraiche
american sturgeon caviar

Local Mushroom Popover

black winter truffle | poached garlic

intermezzo

House Made Sorbet

entrees

Venison Rack

delicata squash | rutabaga & potato gratin | cassis demi

Roast Branzino

caponata | yogurt raita | marbled potatoes

Wee Bee Pumpkin

truffle & aged parmesan risotto
king, bluefoot & pink oyster mushrooms

dessert

Chocolate Hazelnut Cake

pistachio florentine | crème anglaise

Pear Galette

fig compote | chantilly cream

Mango Mousse

chocolate baton

