



edson hill

new year's eve
december 31, 2022

welcome

New Bedford Sea Scallop
truffle slice | caramelized honey blanc
**Jean Laurent Blanc de Noir Brut NV*

salad or soup | choice of one |

Green Shiso Leaf Salad and Confetti Flowers
honeycrisp apple | roast butternut squash | french puy lentils | lemon tahini vinaigrette
**Columna Albarinio 2021*

Lobster & Jonah Crab Bisque
acetaia leonardi saba vinegar drizzle | firecracker mizuna
**Domaine Larue St Aubin 1er Cru Les Cortons*

small plates | choice of one |

Seared Skate Wing
braised leeks | brown butter | capers | raisins | madeira | smoked salt
**Bodegas Ostatu Rioja Blanco 2020*

Seared Foie Gras and Oyster Mushroom
maple braised tuscan kale | creamy polenta | popcorn shoots | dukkah
**Domaine Lucien Boillot Gevery Chambertin 2017*

intermezzo

House Made Sorbet
spiced honey | ginger | bee pollen

entrees | choice of one |

Duck Breast
smoked pork belly | caramelized brussels | black garlic butter | okinawan sweet potato
**Muga Rioja Reserva 2017*

Wagyu Beef Sirloin Steak
pomme anna | smoked onion soubise | haricot verts | black truffle
**Volker Eisele Family Estate Cabernet Sauvignon 2015*

Striped Bass and Prawns
butter braised artichokes hearts | roasted sugar pumpkin | aged parmesan risotto
**Domaine du Vieux Lazeret Chateauneuf-du-Pape Blanc 2020*

dessert | choice of one |

Chocolate Hazelnut Pave
pistachio florentine | crème anglaise
**Velenosi Vino Viscole NV*

Ginger Cake
house-made cinnamon ice cream | caramel glaze | crystallized ginger
**Clos Guirouilh Jurancon 2015*

Six-Course Menu
\$195.⁰⁰ + tax

Optional Wine Pairings
\$75.⁰⁰ + tax