



edson hill

new year's eve
december 31, 2024

welcome

Prince Caspian Oyster & Osetra Caviar
lemon & black pepper foam | parmesan tuile

salad or soup
| choice of one |

Charred Radicchio Salad
brûlée figs | bayley hazen blue cheese | salted pistachio brittle | aged balsamic

Black Truffle Duck Dashi
confit duck | black truffle croquette | grafton village cheese co. storyteller

small plates
| choice of one |

La Belle Farms Foie Gras
preserved apple | pistachio crumble | grilled brioche | pickled fresno

Seared Scallop
spaghetti squash | cognac butter | maple | sage pearls

intermezzo

House Made Sorbet

entrees
| choice of one |

Elk Tenderloin Roulade
delicata squash | swiss chard | blue foot oyster mushrooms | italian white truffle

Black Cod & Buttered Lobster
charred sea beans | smashed & fried fingerling potatoes | smoked lemon soubise

dessert
| choice of one |

Honeycrisp Apple Mille-Feuille
puff pastry | apple compote | cinnamon creme anglaise | toasted walnut | salted brittle

Espresso Infused Basque Cheesecake
amaretto | toasted almond | whipped cream

Six-Course Menu
\$215.⁰⁰ + tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.