



# HAPPY NEW YEAR

## CHEF'S SELECTION OF AMUSE-BOUCHE

### APPETIZERS

#### **LOBSTER BISQUE**

Lobster Salad, Chive

#### **YELLOWFIN TUNA POKE**

Wakame Salad, Avocado Purée, Cilantro & Scallion, Blue Corn

#### **BRAISED BEEF CHEEK**

Anson Mills Speckled Grits, Shiitake & Oyster Mushrooms, Madeira Butter

#### **NEW ENGLAND OYSTERS**

Horseradish Crème Fraîche, Ginger Beet Granita, Sherry Vinegar Pearls

#### **CAPON TERRINE**

Crostini, Dried Cranberry Jam, Baby Greens, Dijon Vinaigrette

#### **WARM MAPLEBROOK FARM BURRATA**

Garlic & Thyme Focaccia, Kale & Walnut Pesto, Roasted Tomato, Vincotto

### SALADS

#### **BABY KALE & WATERCRESS SALAD**

Crumbled Goat Cheese, Black Pepper Walnuts, Roasted Beets, Citrus Champagne Vinaigrette

#### **BOSTON BIBB & RADICCHIO SALAD**

Herbed Sourdough Croutons, Shallot, Olive, Parmesan Crisps, Caesar Vinaigrette

## ENTRÉES

### GRILLED FILET MIGNON

Confit Potato, Brown Butter Roasted Baby Vegetables, Foie Gras Butter, Red Wine Demi-Glace

### SMOKED NEW BEDFORD SEA SCALLOPS

Sweet Potato Purée, Anson Mills Farro & Spinach, Apple & Radish Salad, Cider Reduction

### HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK

Herbed Potato Gnocchi, Kale, Oyster Mushrooms, Black Garlic Demi-Glace, Gaufrettes

### PAN SEARED SCOTTISH SALMON

Saffron Carolina Gold Rice, Swiss Chard, Fennel & Citrus, Salmon Roe Vinaigrette

### NORTHERN LOBSTER RISOTTO

Carnaroli Rice, Dunk's Mushrooms, Pancetta, Caramelized Fennel, Gruyère

### CIDER BRINED DUROC LONG BONE PORK CHOP

Sweet Potato & Swiss Chard Pierogi, Peppered Brussels Sprouts, Cherry Nalewka Butter

### PIEROGI & FALL VEGETABLES

Sweet Potato & Swiss Chard Pierogi, Brussels Sprouts, Dunk's Mushrooms, Cider Reduction

## DESSERTS

### EARL GREY CHEESECAKE

Gingerbread Crust, Toasted Citrus Meringue, Blueberry Coulis, Candied Orange

### LEMON VERBENA CRÈME BRÛLÉE

Raspberry Compote, Lemon Wheel

### STRAWBERRY CHAMPAGNE SORBET

Basil Mint Coulis, Strawberry Pop Rocks

### GINGER PEAR TORTE

Spiced Ginger Sponge, Orange & Ginger Marmalade, Smoked Crème Fraîche, Caramelized Pear

### MUDSLIDE CAKE

Midnight Chocolate Cake, Kahlua White Chocolate Mousse, Coffee Ganache, Chocolate Sauce

EXECUTIVE CHEF TINA VERVILLE