

Sur-Lie NYE Menu

Amuse

Oyster w/champagne sabayon, salmon roe, cucumber pearls

Course One

Sunchoke bisque w/sunchoke chips, vanilla frothed milk, fresh apple, riesling gel

or

Roasted root vegetable salad w/popcorn soil, parsley root purée, squash flan, pickled amarena cherries, grapeseed vinaigrette

Course Two

Salmon tartare w/ sturgeon caviar, fine herbs, shallot ginger dressing, taro root

or

Seared foie gras & terrine w/ truffle, orange gel, chestnut, cardamom tuile

Course Three

Venison carpaccio w/ figs, baby watercress, olive oil, aged balsamic glaze, shaved parmesan, cocoa nib – kasha crumble

or

Local Pheasant, salisify, smoked celery root bavarois, brown butter-burnt honey jus

Course Four

Beef tenderloin w/ chasseur sauce, butter poached lobster crêpe, micro greens

or

Black cod w/ dashi, sturgeon caviar, sunchoke purée, wild mushrooms, roasted sunchokes, tapioca crisp, herb oil

or

Wild mushroom tortellini w/ smoked mushroom consommé, winter truffles, parmesan foam

Dessert

Chocolate sponge cake, chestnut praline, dark chocolate mousse, plum gel, chestnut ice cream, chambord jellies