

# Sur-Lie

## NYE 2019

### *Amuse*

Oyster w/sparkling wine + apple gel + salmon roe

### *Course One*

Seared scallops w/ boar lardo + cauliflower pureé + saffron beurre blanc

**or**

Seared foie gras w/ foie gras mousse + pickled concord grapes + maple + brioche

**or**

Venison tartare w/ hascap berry + quail egg + braised red cabbage + beet crisps

### *Course Two*

Cornish game hen w/ gnocchi + confit leg + roasted squash + ricotta + crispy sage

**or**

Beef tenderloin w/ porcini dusted + sunchoke pureé + pomme gaufrette + bordelaise

**or**

Black cod w/ roasted fingerling + wilted rapini + carrot purée + Champagne noisette

**or**

Beet root risotto w/ baked celeriac + pickled heirloom carrot + goat cheese espuma

### *Dessert*

Baked Alaska w/ gin meringue + birch sponge cake + citrus ice cream

**or**

Cassis chocolate torte w/ white chocolate snow + dark chocolate mousse

\$60 per guest