

Sur-Lie

NYE 2019

Amuse

Oyster w/sparkling wine + apple gel + salmon roe

Course One

Sunchoke velouté w/sunchoke chips + vanilla espuma + fresh apple + riesling gel

or

Roasted root vegetable salad w/cardamom crumble + beet terrine + carrot pureé
verjus vinaigrette

Course Two

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 Three

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 pureé + 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

\$72 per guest