



New Year's Eve Menu 2018

AMUSE-BOUCHE

Tartine Tasting – Eggplant and Brie

FIRST COURSE

BISON SHORT RIB

Slow Braised Bison Short Rib with Garlic Mashed Potatoes

Or

MUSSELS PASTIS

PEI Mussels in a White Wine, Tomatoes, and A Touch of Cream

Or

ZUCCHINI "PASTA"

Fresh Mix of Zucchini Cut on a Mandolin into Noodle-like Strips, Cherry Tomatoes, Basil Leaves, Candied Walnuts, Goat Cheese, Dried Cranberries and Pistou and Herb and Citrus Vinaigrette

Or

RUSTIC POTATO LEEK SOUP

Yukon Potatoes, Applewood Bacon, Creamy Leek Puree, Garlic, Chicken Jus, Parsley, Croutons

(Ask Server About Vegetarian Version)

SECOND COURSE

GRILLED LAMB CHOPS

Four Rosemary and Thyme Rubbed Lamb Lollipops Grilled with Risotto Forestier, Garden Vegetables, and Lamb Jus

Or

TROUT ALCASE

10 oz Pan Seared Trout, Fennel, Oven Roasted Tomatoes, Roasted Garlic, Brown Butter and Garlic Mashed Potatoes

Or

CUMIN CRUSTED PORK

Slow Roasted Pork, Wild Mushrooms Season Vegetables, Coriander Jus and Demi Glas

Or

ZUCCHINI LASAGNA

Layers of Ribbons of Zucchini Squash, Cashew Basil Bolognese, Roasted Red Peppers, and Parmesan Cheese

PALATE CLENSER

LIME SORBET

DESSERT

DESSERT DUO

A Tasting of Apple Tarte Tatin with Vanilla Bean Ice Cream and Chocolat Mousse

\$49 PER PERSON/\$54 WITH GLASS OF PASTIS WINE OR CHAMPAGNE

No substitutions, without tip or tax

20% gratuity added to parties of six or more