

NEW YEAR'S EVE 2025

EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER

WELCOME COURSE

Spanish Style Tapas Plate

Gilda pintxo, *Uplands Dairy* Pleasant Ridge Reserve Cheese,
Jamon Iberico, epi roll, membrillo, marcona almonds

FIRST COURSE

Roasted Beets

Dream Farm chèvre, *Wetherby* cranberry purée,
winter citrus, pistachio, fennel, arugula

Suppli

Panko breaded risotto croquettés, pork ragout, fresh mozzarella,
arugula, spicy vodka sauce

Ricotta Gnudi

Toasted walnuts, *Bernard Farm* apples, squash alfredo,
sage brown butter, SarVecchio

Frito Misto

Boquerones, calamari, shrimp, lemon, parsley, spicy remoulade

SECOND COURSE

King Salmon

Maine lobster-farro salad, *Dons Produce* cucumber-olive relish,
spicy oven dried tomato-yogurt sauce

NY Strip Steak

New Orleans style bbq rock shrimp, *Snug Haven* spinach,
dirty rice, fermented chili butter sauce

Choux Farci

Stuffed *Tipi Produce* savoy cabbage, *Seven Seeds* organic pork,
mashed potatoes, carrots, truffle demi glacé sauce

Alsums Sweet Corn Cakes

Brussel Sprouts, *Vitruvian Farm* mushrooms, pickled onions,
vodka battered *Hook's* cheese curds, roasted jalepeño white bbq sause

THIRD COURSE

Basque Cake

Cranberry compote, sour cream ice cream

Citrus Mousee Torte

Vanilla bean creme anglaise, mandarin, pistachio

Chocolate Peanut Butter Truffle

Brûléed marshmallow meringue, raspberry curd, peanut brittle