

Happy New Year

Welcome

Mulberry River Paddlefish Roe*
buckwheat and crème fraiche

Beginnings

Dry Aged Beef Carpaccio*
garlic cream, cured egg, hot pepper

Mixed Lettuce
black walnuts, sorghum vinaigrette

Crispy Sweetbreads
buttermilk ranch, nduja, roasted shallots

King Trumpet Mushroom
foie gras vinaigrette, pistachio, quince

Tasty Bite

Sunchoke Soup
madras yogurt, mint

Entrée

\$56 Lobster Campanelle
saffron fondue, spinach, fennel, cauliflower

\$62 Black Angus Beef Ribeye*
whipped potato, beech mushroom, bordelaise

❖ Substitute Wagyu Ribeye* for an additional 25

\$52 Pan Roasted Red Grouper*
chestnuts, wild mushroom, brussel sprouts, austrian green peas

\$69 Grilled Veal Chop*
french gnocchi, , broccolini, madeira jus

Dessert

Sweet Potato Custard
ginger spiced graham cookie, chantilly

Chocolate Opera Cake
chocolate, chocolate, chocolate

Choice of one item from each section above

++ plus tax and 18% gratuity

Chef Matthew McClure

Twitter & Instagram @MatthewrMcClure

*consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.
Special thanks to our local partners.

12.31.16