



2016 New Year's Eve Chef's Tasting Menu

Four Course Prix Fixe \$65
Wine Pairing \$25/30

Amuse Bouche

First Course

Roasted Shrimp Cocktail

Chili Lime Roasted Wild Shrimp, Avocado Puree, Fresh Horse Radish Cocktail Sauce
(2014 Macari Dos Aguas White)

or

Seared Foi Gras Torchon

Toasted Brioche Coins, Huckleberry Compote, Gastrique of Local Rosè
(2013 Sparkling Pointe Brut)

Second Course

Roasted Local Delicata Squash Soup

Spiced Pumpkin Seeds, Crème Fraich, Saba Vinegar
(2013 Bedell Merlot)

or

Winter Greens Salad

Catapano Goat Cheese, Pomegranate Seeds, Meyer Lemon Vinaigrette
(2015 Kontokosta Viognier)

Supplemental Truffle Course 20

White Winter Truffle Risotto

*Local Mushrooms, Shaved Truffles, Truffle Foam, Aged Pecorino Cheese
(2015 Castello Di Borghese Merlot/Cab Franc)*

Third Course

Pan Seared Peconic Bay Scallops

Local Cauliflower Puree, Rainbow Swiss Chard, Lemon Walnut Sauce
(2014 Bedell Chardonay)

or

Pepper Crusted Fillet Mignon

Creamed Mustard Greens, Grilled Local Maitake Mushrooms, Champagne Béarnaise Sauce
(2010 Coffee Pot Meritage)

Dessert Course

Warm Ginger Beignets

Brown Sugar Ginger Dusted, Dark Hot Chocolate Sauce
(2012 Race Riesling)

or

Trio of Crème Brulee

Vanilla Bean, Orange, Lemongrass
(2012 Race Riesling)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any allergies.

20% Gratuity suggested on parties of 6 or more.

Corporate, Residential, On and Off Site Catering Available.

From Farm to Fork