



2017 New Year's Eve Chef's Tasting Menu

Four Course Prix Fixe \$75
Wine Pairing \$25/30

Amuse Bouche

First

Crispy Rock Shrimp Martini

Carrots and Daikon Radish Noodle's, Sriracha Aioli
(2015 Kontokosta Viognier)

or

Pan Seared Foie Gras

Toasted Brioche, Tomato Jam, Five Spice Cider Reduction
(2015 Raphael Cabernet Franc)

Second

Curried Local Cauliflower Soup

Chive Oil, Toasted Coconut, Cauliflower Couscous
(2015 Macari Dos Aguas)

or

Winter Citrus Crab Salad

Avocado, Blood Orange, Grapefruit, Tobiko Caviar
(2016 Castello Di Borghese Sauvignon Blanc)

Third

Pan Seared Peconic Bay Scallops

Chanterelle Mushroom Risotto, Satur Farms Baby Spinach, Local Pea Greens
(2015 Lieb Cellars Pinot Blanc)

or

Pan Roasted Filet Mignon

Shaved Brussel Sprouts, Smoked Celery Root Puree, Cab Franc Reduction
(2015 Bedell Malbec)

Dessert

Artisanal Cheese Plate

Three Cheeses, Candied Walnuts, Truffle Honey, Green Apple
(2014 Sparkling Point Burt Kir Royal)

or

S'mores Pot de Creme

Chocolate Pot de Crème, Toasted Housemaid Marshmallow, Graham Crackers
(2014 Sparkling Point Burt Kir Royal)

*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