



# NEW YEAR'S

*Celebration Menu*

## AMUSE BOUCHE

CAVIAR, POTATO, CRÈME FRAÎCHE

## FIRST COURSE

BEEF CARPACCIO, GARLIC WHIPPED RICOTTA  
DEVILED EGG, SPICED  
WAGYU, TOASTED BREAD CRUMBS, RED WINE MUSTARD

## SECOND COURSE

AGNOLLOTI, BROWN BUTTER SAGE, BUTTERNUT

## MAIN COURSE, CHOICE OF

TRADITIONAL POT ROAST, DUCHESS POTATOES  
SEA SCALLOPS, SPICED COLLARD GREENS, PANCETTA  
ACORN SQUASH, BUTTER, SAGE, ROASTED CARROTS

## DESSERT, CHOICE OF

YULE LOG, FRENCH BUTTER CREAM  
PAVLOVA, CRANBERRY CHUTNEY

20

25