

# NEW YEAR'S EVE

DINNER \$ 75

2017

WINE PAIRING \$ 25

---

## Lobster Bisque

- Main lobster bisque with basil Crème Fraiche

## Duck Confit Eggrolls

- Sweet Chili Gastrique

## Calamari Salad

- Jalapeno Honey Vinaigrette

## Butter Poached Grouper

- Truffle Manchego Ristto, Lavander & Corriander Chimi Churri

## Berkshire Osso Bucco

- Bravant Sweet potaotes, Marchand di Vin

## Frangelico Crème Brulee

- Almond Tuile, Chambord Cream