



New Year's Eve 2017

first course

East + West Coast Oysters
crispy speck, hot honey sorbet, citrus, coriander

Bison Tartare
*duck egg gribiche, ramp flower "capers",
danish rye toast, dill pisou*

Collard Green Spring Roll
*miso parsnip peanut sauce, Sichuan cashew,
shiso, mustard seed*

second course

Foie Gras + Spiced Apple Galette
*sherry sorghum syrup, sage scented cream,
smoked walnut puree*

Kentucky Fried Quail
*winter squash + apple chow chow, pecan praline,
spiced maple syrup*

Butternut Squash Terrine
*sliced chestnuts, cranberry cider reduction,
rosemary infused olive oil, tarragon,
cashew crème fraiche*

third course

Braised Rabbit + Shiitake Mushroom Dumplings
*pickled root vegetables, ginger garlic scallion puree,
mustard greens, sweet soy*

Pan Roasted Sea Scallop
*preserved lemon marmalade, brown butter,
lardo cornbread thyme*

Root Vegetable Byaldi
*sweet potato piperade, winter kale coulis, oregano,
saba, saffron oil*

fourth course

Smoked Tea Hills Duck Breast
*field pea + wild mushroom hoppin' john,
sherry glazed cabbage, mulled sherry gastrique*

Herb + Seed Crusted Wild Boar Loin
*granny smith apple + leek mostarda, sunchoke puree,
OYO whisky glazed kohlrabi + carrots, mustard jus*

Beet "Wellington"
*vegan puff pastry, winter herb salad, bruleed citrus,
pickled delicata, roasted beet jus*

fifth course

Black Walnut Semifredo
mascarpone, nocino, cherry

Chocolate Cremeux
crispy quinoa, bruleed sugar, sea salt

Apple Spiral
Spice Acres ginger, coconut