



# FORAGED

## THE GILDED FEAST DECEMBER 31 AT 6 PM & 9 PM

120 per Person | Wine Pairing 45 per Person

### **Choice of Appetizer**

King Mushroom

*Celeriac Purée, Onion Jam, Pickled Mustard Seeds, Arugula*

Smoked Trout on Toast

*Lake Trout, Horseradish, Pickled Vegetables, Winter Leaves*

Beef Tartare

*Cornichons, Capers, Espelette Pepper, Mustard, Grilled  
Sourdough*

### **Choice of Soup or Salad**

Kale & Pear

*Confit Pear, Buttermilk Blue Cheese, Roasted Pumpkin Seed  
Praline, Balsamic Vinaigrette*

Lobster Bisque

*Crab Knuckles, Micro Carrots*

### **Choice of Entrée**

Dry-Aged NY Strip

*Forest Mushroom Medley, Carrot Purée, Black Peppercorn Sauce*

Grilled Lobster

*Bok Choy, Corn Cream, Brown Butter*

Baked Branzino

*Roasted Shaved Fennel, Finger Lime, Fresh Herbs, Carrot Glaze,  
Pollen*

Duck Two Ways

*Duck Magret, Duck Confit, Winter Peas, Duck Jus, Fire Roasted  
Butternut Squash Purée*

### **Choice of Dessert**

Pear Tart

*Caramelized Pear, Hazelnut Cream, Rosemary Chocolate  
Ganache, Almond Nougatine*

Elderflower Cake

*Wild Berry Compote, Apple, Vanilla Cream, Pumpkin Sorbet*