



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