



# HAPPY NEW YEAR TO YOU

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## AMUSE BOUCHE

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### WHITE ASPARAGUS PANNA COTTA

*beet cured salmon, crème fraîche,  
ikura caviar, sorrel*

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## STARTERS

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### BEAUSOLEIL OYSTERS ON THE HALF SHELL

*cocktail sauce, lemon,  
champagne celery mignonette*

### AHI TUNA TARTARE

*pickled foraged mushrooms, horseradish gel,  
sherry cumin potato chips*

### GRILLED SPANISH OCTOPUS

*skordalia potatoes,  
pickled red onion, pea tendrils*

### LOCAL ELLIJAY MUSHROOM VOL AU VENT

*sherry mushroom cream, thyme, puff pastry*

### PORK BELLY BRULÉE

*kohlrabi purée, apple,  
black truffle sherry gastrique*

### GEM LETTUCE SALAD

*blue cheese dressing, cherry tomatoes,  
chervil, bacon gastrique*

### MAINE LOBSTER BISQUE

*lobster morsels, brandy crème fraîche,  
brioche, chives*

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**\$110 PER PERSON** (plus tax & gratuity)

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## ENTRÉES

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### PAN ROASTED ATLANTIC GROUPER

*sushi rice, sherry soy broth, ginger, scallion*

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### GEORGES BANK SEA SCALLOPS

*brown butter butternut squash, fuji apples,  
frisée, garlic espuma, truffled bacon gastrique*

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### MAINE LOBSTER RISOTTO

*parmesan herb risotto,  
sherry port reduction, sunchoke chips*

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### LA BELLE FARMS DUCK

*seared breast, ginger leek confit duck leg  
fried rice, sweet & sour cherry glaze*

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### PROSCIUTTO WRAPPED LAMB TENDERLOIN

*fontina polenta, spinach, tomato jam, aged balsamic*

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### PEPPERCORN CRUSTED FILET MIGNON

*potato pavé, port wine braised shallot,  
portobello mushroom, brandy peppercorn cream*

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### 12-HOUR WAGYU BEEF CHEEK

*massaman curry, green beans, bell pepper,  
cashew gremolata, jasmine rice*

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## PASTRY

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### DARK CHOCOLATE TORTE

*buttery bourbon caramel,  
luxardo cherry, sea salt*

### BURNT HONEY CRÈME CARAMEL

*honeycomb candy, blood orange*

### PASSION FRUIT PAVLOVA

*strawberry, mint, lime sorbet*

### BOURBON CARAMEL APPLE BREAD PUDDING

*caramel sauce, vanilla ice cream,  
spiced walnuts, bourbon soaked raisins*