

CHEERS TO NEW YEARS!

DECEMBER

31

5PM - 10PM

DINNER | \$49 PER PERSON

RESERVATIONS STRONGLY ENCOURAGED



APPETIZERS

CHOOSE ONE

SEARED SCALLOP

CAVIAR, TARRAGON-CHAMPAGNE SABAYON, RED VEINED SORREL

BABY GEM SALAD

BLACK GARLIC DRESSING, PARMESAN, HAZELNUT BREADCRUMBS
POMEGRANATE SEEDS, BABY HERBS, SHAVED ROOT VEGETABLES

ENTRÉES

CHOOSE ONE

LOBSTER & GNOCCHI

WILD MUSHROOMS, WATERCRESS, TRUFFLE BUERRE BLANC

PAN ROASTED DUCK BREAST

BABY ROOT VEGETABLES, BEET & GOAT CHEESE PUDDING, SORREL

DESSERT

FRENCH 75 CAKE

LEMON CHIFFON, RASPBERRY-CHAMPAGNE MIRROR GLAZE, BASIL



JETTY
BAR & GRILLE