



NEW YEAR'S EVE 2019

FIRST COURSE

pick one

Jerk Chicken Tacos

salsa verde, cricket mayo, spork garden radish, napa cabbage

Duck Confit

potato & leek tart, duck rilette, crusty bread, pickles

Beetstrami On Rye *v

blueberry dijon, ramp kim chi creme, cultured butter, rye cracker

SECOND COURSE

pick one

Scallops

tapenade butter, squash ravioli, basil-walnut pesto, pine nuts, prosciutto crisps

Crab Souffle

leek ash, beurre blanc

Crispy Octopus

chilis, smoked potatoes, smoked cabbage, achiote oil, 'nduja

Ricotta Mint Pea Ravioli *v

haricot verts, fermented tomato water crème

THIRD COURSE

pick one

Iceberg Wedge

smoked roquefort, roast tomato, pickled onion, 'nduja, chives, bacon, duck fat potato crouton, buttermilk dressing

Spork Garden Greens

berries, pepitas, tomato water vinaigrette, buttermilk-corn miso

FOURTH COURSE

pick one

Ricotta Gnocchi *v

ratatouille, fresh mozzarella, 100% hydrated focaccia

Seared Barrel Fish

black corn polenta, prawn sand, lobster cream charred brussels sprouts

Chili Fried Cornmeal Breaded Trout

aji amarillo crème, purple potato-salami diablo succotash

FIFTH COURSE

pick one

Mushroom Agnolotti *v

trumpets & maitake mushrooms, crispy patty pan squash, sunflower seeds, koji-fermented mushroom jus

Roast Duckling

sweetbreads, trumpet mushrooms, prosciutto croquettes, wilted watercress

Seared Bison Filet

lobster arancini, duck liver, bordelaise, peach hollandaise

DESSERT

pick one

Profiteroles

espresso ice cream, caramel sauce, toffee bark

Chocolate Hazelnut Torte

peanut butter parfait, ganache, cassis

Rice Pudding Paella

for 4-6

\$100 plus tax and gratuity