

NEW YEAR'S EVE MENU

FIRST COURSE

HOUSE SMOKED SALMON SPREAD

cream cheese, capers, red
onion, lemon, herbs,
crostini

WILD MUSHROOM FLATBREAD

garlic sour cream,
roasted red peppers,
arugula

TERIYAKI BEEF FLANK STEAK

nappa cabbage, radicchio,
roasted sesame, ponzu,
chili flake

SECOND COURSE

LOBSTER BISQUE

Ale Asylum Unshadowed
Weizen, chive crème
fraiche

SPINACH AND PEAR SALAD

roasted golden beets, dried
cherries, feta, pine nuts,
balsamic vinaigrette

APPLE SALAD

nappa cabbage, chicken
crisps, goat cheese,
candied walnuts, espelette
honey, cider vinaigrette

THIRD COURSE

PAN SEARED DIVER SCALLOPS

butternut squash risotto,
leeks, broccolini, Saba

ROASTED DUCK BREAST

parsnip-potato puree,
Tuscan kale, cremini
mushrooms, cabernet demi,
rosemary

ASPEN RIDGE BEEF SIRLOIN

"loaded" potato au gratin,
demi butter, frisee

FOURTH COURSE

CRÈME BRULEE

fresh berries

CHOCOLATE LAVA CAKE

dark chocolate ganache,
vanilla ice cream,
raspberry glaze,
white chocolate drizzle



Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.

Though we are happy to accommodate guests with gluten sensitivities, the use of grain products in our open kitchen poses the potential risk of cross-contamination. Please inform your server of any allergies before placing your order.

18% gratuity will automatically be added to the final bill of parties of 8 or more people.