

Happy New Year!

COURSE 1

East Coast Oysters

American Sturgeon Caviar, Fennel Oil, Grapefruit Gel

or

Wagyu Beef Tartare

Cured Egg Yolk, Capers, Crispy Shallots, White Truffle Aioli

COURSE 2

Pan Roasted Lobster Tail

Charred Fennel, Meyer Lemon Butter, Local Arugula

or

Imported Spanish Turbot

Carrot Confit, Slow Cooked Scallions, Coconut Crema

COURSE 3

Spinach Lumache

Braised Duck Ragu, Red Wine Glaze,

Grated Foie Gras, Citrus Crumbs

or

Wild Mushroom Cannelloni

Black Truffle-Fontina Béchamel,

Crispy Maitake

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -

Welcome 2019!

COURSE 4

Dry Aged Beef

Royal King Trumpets, Beef Fat Tater Tots,
Lemon Thyme Jus

or

Honey Glazed Australian Lamb Chops

Swiss Chard Sformato, Apple Mostarda

COURSE 5

Java Shot for Hope in the New Year

Cold Espresso Affogato Mousse, Mascarpone Crema,
Chocolate Coated Coffee Bean Crush Tile

or

Wondrous Beginning

Devil's Food Cake, Fudge Sauce, Passion Fruit Gelato & Fluid Gel,
Pistachio Brittle Crush

or

Go Bananas NYE 2019

Banana Bread Pudding, Reese's Dirt,
Cynthia's Very Dark Chocolate Sauce

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -