

New Year's Eve

Tuesday, December 31st, 2024

Caviar

White Sturgeon, American Hackleback, Smoked Sea Trout

Served with Warm Potato Blinis, Garnitures

Chilled

Chatham, Dennis, Wellfleet Oyster Champagne & Pickled Grape Mignonette

Jonah Crab Salad Kewpie, Buddah's Hand, Chive

Poached Lobster Tomatillo Gazpacho

Shrimp Cocktail Bloody Mary Sauce

Cheese, Cured Meats and Breads

Assorted Local and Imported Cheese served with Fresh and Dried Fruits

*Selection of Charcuterie: Prosciutto Bresaola, Mortadella, Soppressata, Finocchiona, N' duja,
Pickled Farm Vegetables, Mustards, Spreads*

Artisan House Made Breads and Viennoiserie

Farm

Collard Greens and Black-Eyed Pea Soup

Aromatics, Ham Hock, Thyme

Petite Mixed Greens

Grapefruit, Goat Cheese, Fennel, Cider Vinaigrette

Roasted Winter Squash Salad

Fuji Apple, Pepitas, Blue cheese, Smoked Maple Vinaigrette

Cavatelli Pasta with Butternut Cacio Pepe

Pecorino Romano Cheese, Pancetta

Pasture

Beef Strip Loin

Foie Gras Demi Glace, Horseradish Cream

Potato Puree Thyme & Shallot Infused Cream

Roasted Squash Truffle & Rosemary

Ocean

Lobster Flambe Coral Butter, Shallot, Maitake Mushrooms, Cognac, Puff Pastry

Roasted Flounder Leeks, Littleneck Clams, Kale, Buerre Blanc, Crispy Potatoes

Sweets

Cherries Jubilee Tahitian Vanilla Ice Cream

S'mores Breton Tartlets Chocolate Graham Crust, Torched Meringue

Cointreau Chocolate Financier Candied Kumquat, White Chocolate Cream

Mandarin Orange Pana Cotta Poppy Seed Madeleine

Pineapple Upside Down Cake Coconut Chantilly

Quince Apple Cobbler Spiced Streusel

Yuzu Custard Tarts Pandan Meringue, Kiwi

Carajillo Cheesecake Espresso, Licor 43

Apple Tatin Whipped Crème Fraiche, Thyme Caramel