

# New Year's Eve

## DINNER

Monday, December 31, 2018 | 5 to 10:30 p.m. | \$90 per person

### *Sparkling Wine Reception*

#### *Amuse Bouche*

Waffle, quail egg, fried leeks, seaweed, tomato essence

#### *Festive Harvest Salad*

Bartlett pears, walnut granola, endive hearts, micro chervil, dandelion vinaigrette, chicory flowers

#### *Chaga Broth*

Confit black garlic, currants, wild mushrooms, nasturtium

#### *Green Tea cured Duck Breast*

Amaranth, bok choy, miso-cherry glaze

#### *Strawberry Champagne Sorbet*

Palate cleanser

#### *Main*

##### **Prosciutto wrapped Beef Tenderloin**

6 oz. Beef Tenderloin, scallop mousse, hedgehog mushroom, carrot terrine, potato fondant, black currant & juniper berry demi

*Or*

##### **Mesquite Black Charcoal spiced Grilled Atlantic Salmon**

Roasted red pepper purée, jicama & lima bean salsa, avocado sauce

#### *Dessert*

Chocolate pot de crème, sour cherry ice, salt caramel, agave gel & cocoa mint

Wine pairings available upon request.