

# NEW YEAR'S EVE 2018

## FIRST COURSE

**Winter Squash Bisque 12**  
turmeric, crispy sage, sunflower oil  
*Domaine Talmard Chardonnay 12*

**Butter-Poached Lobster 18**  
black truffle brioche, citrus gastrique  
*Nicolas Feuillatte Champagne 14*

## SECOND COURSE

**Seared Duck Breast 28**  
chanterelle mushrooms, parsnip almond pureé, cognac reduction  
*Cloudline Pinot Noir 14*

**Sugar Cane-Skewered Shrimp & New York Strip 34**  
sautéed bitter greens, roasted garlic mashed  
*Silver Palm Cabernet Sauvignon 12*

## DESSERT

**Pomegranate & White Chocolate Cheesecake 9**  
champagne-candied pistachios, pomegranate reduction  
*Bisol Jeio Prosecco Rosé 11*

**Prosecco Baked Alaska 9**  
raspberry-chocolate ice cream  
*Lini 910 Lambrusco 11*

## COCKTAILS

**Pointsettia 12**  
barr hill vodka, triple sec, prosecco, cranberry shrub, pomegranate

**Midnight in the Square 12**  
bulleit bourbon, campari, blood orange juice, mint

Executive Chef Adam Olson

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. An 18% gratuity will be added to parties of 6 or more.