



REVEILLON '24

Reveillon Dinner is offered Tuesday – Sunday.

FIRST COURSE

choice of

BLUE CRAB AU GRATIN

Louisiana Blue Crab, Brie and Kale Mornay, Guanciale, Epi Baguette

MILLED WINE POACHED PEAR SALAD

Bitter Greens, Frisee, Tempeh Lardon, Stilton Bleu Cheese, Spiced Pecans and Apple Cider Vinaigrette

SECOND COURSE

choice of

CIDER CURED DUCK BREAST

Foie Gras and Brioche Bread Pudding with Black Walnuts and Currants, Spiced Sweet Potato Puree, Sazerac Rye Jus

PAN SEARED VENISON TENDERLOIN

Herbed Spaetzle, Foraged Mushrooms, Sunchoke Puree, Cranberry Jus Lie, Pea Tendrils

THIRD COURSE

choice of

BUTTERSCOTCH POT DE CRÈME

Salted Caramel Ganache, Cinnamon Streusel, Almond Shortbread

DARK CHOCOLATE

PEPPERMINT CHEESECAKE

Chocolate Marshmallow, Valrhona Brownie, Fudge Sauce, Mint Chocolate Crumble

\$89

Price does not include a beverage, tax or gratuity.