

CHEF'S NEW YEAR'S EVE TASTING MENU

2017

PLATED RAW BAR

oyster, shrimp cocktail, little neck, crudo

 Canella, Prosecco di Conegliano, Italy

PROSCIUTTO AND RADICCHIO SALAD

petite herbs and flowers, prosciutto di parma, shaved parmesan reggiano aged balsamic

 Marc Brédif, Vouvray, France

SWEET POTATO GNOCCHI

house made gnocchi, hedgehog mushrooms, winter squashes, radish, turnip, roasted cauliflower

 Cuvaison, Pinot Noir, Carneros, Napa Valley, California

PORCHETTA

slow roasted montreal porcelet, fresh herbs, black garlic mashed potatoes, brussel sprouts

 Columbia Crest, "H3" Horse Heaven, Merlot, Washington

CLASSIC CHEESE PLATE

 Sandeman Rainwater Madeira, Madeira, Portugal

PAVLOVA

rosé granite, lemon pavlova, red berries

 Newport Vineyards, Vidal Winter Wine, Rhode Island

six courses 105.

experienced with wine 160.

tasting menus are available until 9:00pm and are only available for the entire table no substitutions

please inform your server if you have a food allergy