

December 31st, 2023 | \$355 per Guest

# **CAVIAR FOR 2 | ADDITIONAL \$250**

(PRE-ORDER REQUIRED BY DECEMBER 27)

## **AMUSE**

GOUGERES, CAVIAR, CITRUS CREME FRAICHE

#### **SOUP**

MANHATTAN CLAM CHOWDER

### **APPETIZER**

OYSTER, ELDER FLOWER CAVIAR, MIGNONETTE GRANITA

#### **SALAD**

PETITE MIXED GREENS, HEIRLOOM CHERRY TOMATO, FRANGELICO COMPRESSED CHERRIES, CANDIED WALNUTS, PICKLED RED ONION, MUGOLIO VINAIGRETTE

# **CHOICE OF ENTRÉE**

BONE IN FILET
CELERY ROOT PUREE, HONEY ROASTED BABY CARROTS, CALVADOS SAUCE

OR

**PORCHETTA** 

OYSTER, BACON, SAGE STUFFING, SPOON BREAD, CANDIED COLLAR GREENS, FRANGELICO DEMI OR

SEABASS

MOREL RISOTTO, CITRUS BEURRE BLANC, PICKLE LOCAL RADISH

## **DESSERT**

MANGO CREAM PAVLOVA, TAHITIAN VANILLA CREAM, PASSION FRUIT MARSHMALLOW,
CHAMPAGNE GRANITA
ALMOND DACQUOISE, CHOCOLATE CRUNCHY MOUSSE CAKE, BUTTERSCOTCH CREAM