

New Year's Eve

5 COURSES \$50 OR A LA CARTE

APPETIZERS \$8

Champagne and Caviar - Blini with Salmon Roe, Creme Fraiche, Bubbles
Oysters Rockabilly - Roasted with Collards, Pimento and Cornbread
Steak Tartare with Egg Yolk, Caper, Fermented Mushroom, Toast



SOUP & SALAD \$10

Fennel and Grapefruit with Poached Lobster & Herbs
Potato and Leek Soup with Country Ham, Tarragon, & Hackleback Caviar
Mixed Green Salad with Wheat Berries, Charred Cabbage, Carrots, & Buttermilk



PASTA \$12

Tagliatelle with Mushrooms & Aged Gruyere
Collard Green Ravioli in Potlikker
Garganelli with Chickpeas, Roasted Garlic, Parsley, & Feta



ENTRÉES \$20

Rack of Lamb with Harissa, Kale, & Black-Eyed Peas
Braised Beef with Truffled Grits & Parsnip Chips
Seared Salmon with Kimchi, Pickled Pears, & Sunchokes
Chicken Ballotine with Rye Berries, Sultanas, & Madeira Jus



DESSERTS \$10

Creme Brulee with Apple Butter and Shortbread
Flourless Chocolate Cake with Caramel Ice Cream
Dark Chocolate Sorbet with Raspberries