



## ***New Year's Eve Brunch***

*Sunday, December 31<sup>st</sup>, 2023*

*Brunch is served in 3 Courses  
with the addition of 4 items passed Tableside  
& Unlimited Prosecco, Mimosas, Bellinis & Kir Royales!*

### **First Course**

*Black Truffle Risotto with Mushroom & Scallion  
King Salmon Tartare with Avocado & Caramelized Soy  
Butternut Squash Bisque with Toasted Pumpkin Seeds  
Salad of Golden Beets with Mesclun and Goat Cheese  
Tempura Shrimp with Spicy Creamy Sauce & Scallions*



### **Main Course**

*Mediterranean Bronzino Filet with Lemon & Capers, Snow Peas & Potato Puree  
Roasted Berkshire Pork Loin with Apple Fritter & Calvados  
Garganelli Pasta with Shrimp & Tarragon with Champagne Sauce  
Classic Duck Confit with Fregola Sarda & Mostarda  
Yuzu & Chili Glazed King Salmon Ragout of Orzo & Broccoli Rabe*



### **Dessert Course**

*Warm Christmas Yule Log with Melting Chocolate Ganache  
"Classic" Crème Brulee  
Belgian Chocolate Dome Soft Caramel Center with Crème Anglaise  
Lemon Sabayon Tart Shortbread Crust & Strawberries*

***\$65.00 per person***