



New Year's Eve Brunch 2023

*Brunch is served in 3- Courses
with the addition of 4 items passed Tableside*

Coconut Shrimp
Baby Lamb Chops
Wild Mushroom Ravioli
Caesar Salad

Unlimited Prosecco, Mimosas, Bellini's or Kir Royale

1st Course

Butternut Squash Bisque with Toasted Pumpkin Seeds
Housemade Burrata & Heirloom Tomatoes with Basil Pesto
King Salmon Carpaccio with Crushed Hazelnuts & Pickled Shallots
Black Truffle Risotto with Mushroom & Scallion
Salad of Field Lettuces with Mustard Vinaigrette & Goat Cheese
Chicken Liver Mousseline Lychee & Mango Salad with Sliced Baguette

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Main Course

Classic Duck Confit with Fregola Sarda & Mostarda
Whole Roast NY Sirloin Haricot Vert & Truffle Potatoes
Miso Glazed King Salmon Ragout of Orzo & Broccoli Rabe
Poached Eggs with Cream Spinach & Crabmeat Hollandaise
Pan Roasted Chicken with Wild Mushroom Risotto
Roast Berkshire Pork Loin aux Poivre with Snow Peas & Yukon Golds
Mediterranean Bronzino Filet with Lemon & Capers, Snow Peas & Potato Puree

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Dessert Course

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

Price fixed \$65.00 per person