

RING IN THE *New Year* 2019

Appetizers

JUMBO SHRIMP COCKTAIL Preserved lime cocktail sauce

ORANGE MARINATED BEETS Ricotta salata, banyuls, fresh greens and walnut powder

CREOLE OXTAIL STEW Slow cooked oxtail, winter vegetables, rich creole spice over white rice

KOEHLER FARMS BEEF TARTARE Cured egg yolk, radishes, fried capers, shallot and garlic aioli

CLASSIC WEDGE SALAD Baby iceberg, candied bacon, cherry tomatoes, red onion and chunky blue cheese

GARDEN VEGETABLE TERRINE Assorted vegetables layered and served w/onion jam and microgreens



Entrees

STUFFED CHICKEN ITALIANO

Sharp provolone & cured Italian meats inside organic chicken breast,
sun dried tomato cream with roasted tomatoes, green beans and herb risotto

WILD BOAR PORKETTA

Loin and belly of pork grilled with poached pear filling, spoon bread and garlic braised greens

ANCHO CHILI ENCRUSTED OSTRICH STEAK

Cast iron seared with parsnip puree, blackberry gel, picked pearl onions

BRAISED LAMB SHANKS

Chickpea and root vegetable stew, truffled lamb jus, mint gremolata

LOBSTER THERMIDOR

Creamy cognac lobster meat baked in its shell with parsley buttered potatoes

10OZ FILET MIGNON

Foie gras demi, roasted mushrooms, caramelized onion whipped potatoes, asparagus



Desserts

GINGER PEACH COBBLER with Cinnamon Ice Cream

ALMOND FLORENTINE COOKIE with White Chocolate Mousse, Mixed Berries & White Chocolate Shavings

CHOCOLATE SAMPLER FOR TWO

FLOURLESS CHOCOLATE CAKE with Spiced Cabernet & Raspberry Coulis