

# HAPPY NEW YEAR

DECEMBER 31, 2021 ... \$125 PER PERSON

## AMUSE

For the table to share

**CAVIAR SERVICE** — crispy potato, crème fraiche, chives

**OYSTER** — pomegranite granita, shiso

## STANDARDS

Choose one per person

**WAGYU TARTARE** — barrel aged shoyu, scallion, cured egg, serrano

**BLUE CRAB MELT** — house made english muffin, texas white cheddar, meyer lemon, herbs

**SCALLOP CRUDO** — charred purslane, truffle, n'djua, citrus

**TEXAS PERSIMMONS** — stracciatella, chicories, brown butter viniagrette

## PASTA

Choose one per person

**PANSOTI** — beef cheek "birria", serrano, parmesan

**PAPARDELLE** — lamb ragu, goat ricotta, mint

**CHITARRA** — "cacio e pepe" winter black truffle

## ENTRÉES

Choose one per person

**BRAISED PORK SHANK** — black eyed peas, collards, burnt ends

**PAN ROASTED SNAPPER** — chili ginger glaze, shaved turnip, spicy peanuts, cilantro, lime

**PRIME RIB & KING CRAB** — potato au gratin, creamed spinach, bearnaise (\$15 supp)

**CONFIT HUDSON VALLEY DUCK LEG** — duck fat tamale, mole almendrado, greens

**CARAMELIZED FENNEL GRATIN** — wood roasted citrus, calabrian chili, pain frite

## DESSERT

Choose one per person

**VANILLA BEAN CRÈME CARAMEL** — wine poached pears, chantilly, popped amaranth

**CHOCOLATE STOUT CAKE** — coffee caramel, chocolate shavings

**CRANBERRY SORBET** — champagne

## STATE OF GRACE

SUN, MOON, AND STARS ... EVERYTHING LIES AT A GREAT  
DISTANCE. HOWEVER, GOODNESS IS JUST 'ROUND THE  
CORNER. HAVE A HAPPY AND LOVELY NEW YEAR!