

# HAPPY NEW YEAR

DECEMBER 31, 2022 ... \$145 PER PERSON

## AMUSE

For the table to share

CAVIAR SERVICE — crispy potato, crème fraiche, chives  
OYSTER —roasted citrus granita, red vein wood sorrel

## STANDARDS

Choose one per person

WAGYU TARTARE- barrel aged sorghum, pickled scallion, cured egg, jalapeno  
PAN ROASTED FOIE GRAS — fluffy pancake, yuzu marmalade, nori butter (\$15 supp)  
SCALLOP CRUDO — shaved apple, smoked pepper vinaigrette, picked herbs  
TEXAS PERSIMMONS — scamorza, chicories, citrus, brown butter vinaigrette

## PASTA

Choose one per person

AGNOLOTTI- parsnip, speck, charred frisee, chestnut  
PAPPARDELLE —lamb ragu, goat ricotta, mint  
CHITARRA — "cacio e pepe" winter truffle (\$15 supp)

## ENTRÉES

Choose one per person

BRAISED PORK SHANK — black eyed peas, collards, burnt ends  
CRISPY SNAPPER- chili ginger glaze, shaved turnip, spicy peanuts, cilantro, lime  
PRIME FILET "OSCAR"— blue crab fingers, asparagus, bearnaise (\$15 supp)  
CONFIT HUDSON VALLEY DUCK LEG- braised lentils, roasted chard, cider butter  
LION'S MANE MUSHROOM —smoked onion soubise, salsa verde, crispy garlic

## DESSERT

Choose one per person

BASQUE CHEESECAKE —brown butter caramel, white wine poached pears  
CHOCOLATE PUDDING CAKE —chocolate toffee sauce, cappuccino cream

## 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!